

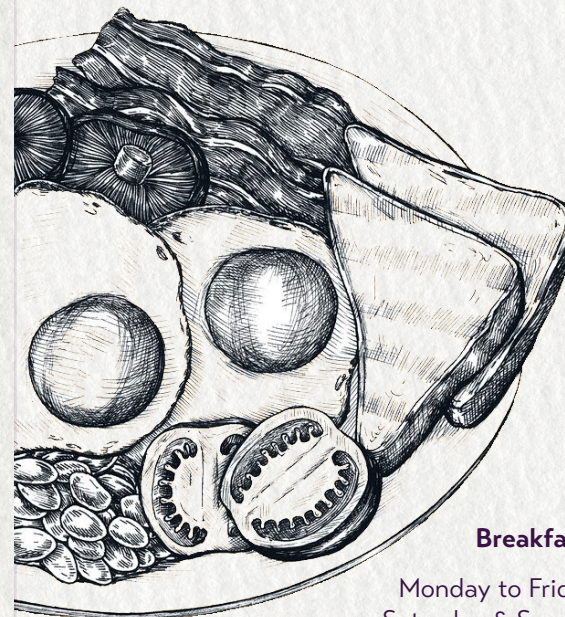
HASTINGS HOTELS REGIONAL FOOD HEROES

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| 1 Grand Café Coffee | 10 Irwin's Breads |
| 2 Thompson's Tea | 11 Hastings Scuffins & Muffins |
| 3 Farmview Dairies | 12 Lisdergan Pork Sausages |
| 4 McCann's Apple Juice | 13 Grant's Dry Cured Bacon |
| 5 Clandeboye Estate Yoghurt | 14 Gracehill Fine Foods Black & White Puddings |
| 6 Just Live a Little Granola and Muesli | 15 Clements Eggs |
| 7 White's Oats | 16 Malachy McKenna Mushrooms |
| 8 Waggle Dance Honey | 17 Get Fresh Tomatoes |
| 9 Bushmills Whiskey | |



Good Morning

Our traditional Irish Breakfast menu highlights an array of the very best of Northern Ireland's seasonal larder and heritage, using where possible, locally sourced fresh produce. Whatever your day ahead holds, we hope you enjoy your breakfast with us.



Breakfast Served

Monday to Friday | **7am – 10am**
Saturday & Sunday | **7:30 – 10:30**

Good Morning

Commentators often say that Breakfast is the most important meal of the day and we at Hastings Hotels agree! Please help yourself to our Breakfast Buffet. Our special Grand Cafe Estate Coffee, or Northern Ireland's favourite, Thompsons Finest Family Tea, plus a choice of toast will be served to your table.

Juice Selection

McCann's locally squeezed Orange Juice, Apple Juice
Grapefruit Juice or Cranberry Juice

Continental

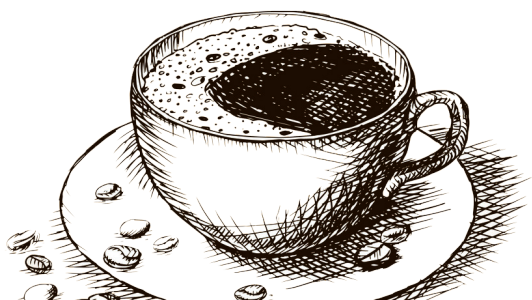
Selection of Irish Cheese served with Grants' Slow Cooked Ham & Salami
Ewing's Smoked Salmon & Peppered Mackerel
Clandeboyne Natural Yoghurt, served Plain or with Berry Compote
Fresh Fruit Salad, Watermelon Slices, Grapefruit Segments, Stewed Prunes
Fresh Fruit from the Basket

Bakery

A selection of fresh local breads including Irwin's Wheaten Bread,
Irwin's Fruit Loaf
Freshly Baked Apple Pastries, Hastings Homemade Breakfast Muffins &
Armagh Apple Scuffins, served with a selection of homemade Preserves

A selection of Cereals and Accompaniments

Crawford's locally made Gluten Free Fruit or Nut Granola
Cornflakes, Rice Krispies, Weetabix
Whites Porridge served with Waggledance Honey and Bushmills Irish Whiskey
(Can be made with Farmview Dairies Milk or a non dairy alternative)



Cooked Breakfast

Traditional Irish Breakfast from the Buffet

Clements Free Range Eggs, Grants' Dry Cured Back Bacon, Grilled Calhoun Tomatoes, Grilled Field Mushrooms, Gracehill Black or White Pudding, Lisdergan Pork Sausages, Beans, Grilled Irwin's Potato and Soda Bread (Vegetarian Sausages available as a meat alternative on request)

Homemade Pancakes

Served with Grants' Dry Cured Back Bacon and Maple Syrup or Banana and Nutella

Smoked Salmon Scrambled Eggs

Scrambled Clements Free Range Eggs with Glenarm Organic Smoked Salmon on Toasted Irwins Wheaten Bread

Lightly Grilled Ardglass Kippers

Served with Clements Poached Free Range Eggs and Grilled Calhoun Tomatoes

Vesper's Omelette

Made with Clements Free Range Eggs or Egg Whites and your choice of filling...

Cheddar Cheese, Tomato, Baby Spinach, Mixed Pepper, Diced Onion, Belfast Ham, Smoked Salmon, Mushroom, Fine Herbs

Food Allergies & Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer Gluten Sensitive options but do not operate in a fully Gluten-Free kitchen.