

Good Morning

Our Breakfast China

The popularity of blue and white china across the globe in the 1700s could not be ignored. America and Europe were flooded with imports from China that were incredibly popular.

It was in 1784 that Josiah Spode I perfected the process of under glaze printing on earthenware with tissue paper transfers made from hand-engraved copper plates.

Initially the designs were sympathetic reproductions of the Chinese porcelain that had been incredibly popular during the 1700s, but soon Josiah I launched original designs such as Willow (c1790), Blue Tower (1814) and Blue Italian.

This china has been selected for Ballyfin as a china typical of the period when the Coote's first welcomed guests to the house.

"The walk downstairs to the breakfast table is exercise enough for any gentleman."

Chauncey Mitchell Depew (1834-1928)

Your breakfast at Ballyfin plays a big part of the overall dining experience. The best meals start with the best ingredients, which for us means as much as possible local, natural and seasonal. We grow many of our herbs, fruit and vegetables in the walled gardens

The following list covers the main sources of our breakfast ingredients.

All our eggs are from our own organic chickens here at Ballyfin Demesne and should you wish, we invite you to collect your own eggs for the chef to cook for you.

The duck eggs are organic and are supplied by our Butler Lionel Chadwick

The black pudding & bacon is made by the award winning John O' Malley, Carrigallen Co. Leitrim

The sausages are free range and rare breed pork from Mary Regan, Organic Farm, Enniscorthy Co. Wexford

Muesli and granola are all homemade and organic

We bake daily Irish soda breads, traditional brown breads and the Ballyfin breakfast buns.

Freshly Squeezed Juices

Orange
Grapefruit
Carrot & Celery
Pineapple
Apple
Smoothie of the Day

Cereals & Dairy

Organic Oat Porridge Cooked with Water or Milk
Organic Quinoa Cooked with Water or Milk
Organic Homemade Granola:
Baked Oats, Nuts, Seeds, Cinnamon, Honey
Organic Homemade Muesli:
Oats, Nuts, Seeds, Cinnamon, Dried Fruit, Honey
Cereals; a Full Selection is Available
Natural Yogurt
Buttermilk Pancake

**All of the above can be served with Seasonal Fruit, Sliced Banana,
Sultanas or Honey**

Selection of Irish Farm House Cheeses

Fresh Fruits

Fruit Salad
Mixed Berries
Fresh Orange or Grapefruit Segments
Homemade Fruit Compote, Prunes, Figs, Apricots

Favourites

“The Ballyfin Full Irish” Two Fried Eggs, Sausage, Bacon, Black Pudding,
Tomato, Chestnut Mushroom and Soda Farls

The Ballyfin “**Butty**”, Dry Cured Pork Belly and a Fried Egg Served on Soda Bread

Eggs

Cooked to your liking, Fried, Poached, Boiled, Scrambled

Omelette Made with Whole Eggs or Egg White (your choice of filling)

With your selection of:

Bacon, Sausages, Chestnut Mushroom, Black Pudding, Tomatoes,
Limerick Ham, Smoked Salmon, Coolattin Cheddar, Soda Farls

Egg specialities

Eggs Benedict

English Muffin, Limerick Ham, Truffle Hollandaise Sauce

Eggs Florentine

English Muffin, Spinach, Truffle Hollandaise Sauce

Eggs Royale

English Muffin, Smoked Salmon, Truffle Hollandaise Sauce

Scrambled Eggs with Organic Irish Smoked Salmon

Fried Duck Egg with Creamed Barley, Crispy Pork Belly