



## 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 Cootes first welcomed guests to the house.

## Good Morning

*“The walk downstairs to the breakfast table is exercise enough for any gentleman.”*

Chauncey Mitchell Depew (1834-1928)

The best meals start with the best ingredients,  
with as much local, natural and seasonal produce possible.

Eggs are from our chickens here at Ballyfin Demesne.  
The Hens can be found in the top walled garden. You are welcome, should you wish, to collect your own eggs for us to prepare for your breakfast.

Honey is produced from our busy bees on the estate,  
if you follow the road pass the grotto you will see their hives on your left.

Beyond the walls of Ballyfin we are supplied with the best ingredients from suppliers as local as Portlaoise,  
Feighery's butchers and Gourmet Preserves Emo.  
Glenilen Farm Yoghurt's and Butter and Pat Mulcahy's black and white puddings are sourced from Co. Cork.

## **Cereals & Dairy**

Organic Oat Porridge  
Estate Honey and Banana

Organic Oat Porridge  
Jameson Black Barrel

Organic Granola and Muesli

Selection of Cereals

Glenilen Farm Natural Yogurt and Fruit Yoghurt Pots

## **Cold plates**

Selection of Irish and Continental Cheeses

Selection of Irish and Continental Sliced Meats

Plate of Irish Oak Smoked Salmon

## **Fruits**

Fruit Salad

Fresh Orange or Grapefruit Segments

Homemade Prune and Jasmin Tea Compote

## **Cooked Breakfasts**

“The Ballyfin Full Irish”

(Eggs of Your Choice)

sausage, bacon, black and white pudding, tomato, mushroom

“Eggs with Toast”

cooked to your liking, fried, poached or scrambled

Ballyfin Whole Egg Omelette

(with a selection of)

bacon, sausage, mushroom, black pudding, tomato,  
ham, smoked salmon, spinach, cheese,

Eggs Florentine

toasted muffin, spinach, hollandaise sauce

Eggs Royale

toasted muffin, smoked salmon, hollandaise sauce

Eggs Benedict

toasted muffin, ham, hollandaise sauce

Scrambled Eggs with Irish Oak Smoked Salmon

Buttermilk Pancakes, Maple Syrup and Bacon

Irish Oak Smoked Haddock, Poached Egg and Spinach