



Commentators often say that Breakfast is the most important meal of the day and we at Hastings Hotels agree!

Our traditional Irish Breakfast menu showcases 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 breakfast with us!

To Start

We will serve your choice of Grand Café blend Coffee specially roasted for Hastings Hotels in Northern Ireland by local company UCC,

or Northern Ireland's favourite blend of Tea, Thompson's Finest Tea Hastings Blend, to your table along with your preference of breads and pastries.

Irwin's white or granary toast
Traditional homemade wheaten scones
Hastings signature cinnamon and raison
muffin, or marmalade scuffin

Served with a selection of homemade Preserves.

Juice Selection

McCann's locally squeezed orange juice, apple juice, grapefruit juice, cranberry juice

Continental

Selection of Irish cheeses served with Grants'
slow cooked ham
Clandeboye natural yoghurt, served plain or
with berry compote
Fresh Fruit Salad

A selection of Cereals and accompaniments

Crawford's locally made fruit or nut Granola Cornflakes, Weetabix, Culloden Homemade Bircher Muesli

Whites Porridge served with Waggledance honey and Bushmills Irish Whiskey

Cooked Breakfast

Traditional Irish Breakfast

Two Clements free range eggs, Grants' dry cured back bacon, grilled Calhoun tomatoes, grilled field mushrooms, Gracehill black or white pudding, Mourne Honey infused pork sausages, grilled Irwin's potato and soda Bread

Brioche French toast with Grants' dry cured streaky bacon, banana and maple syrup

Lightly grilled Ardglass kippers with poached Clements free range egg, and grilled Calhoun tomato

Glenarm Organic Smoked Salmon, onion, and scrambled Clements free range eggs, on toasted Guinness wheaten bread

Choice of Omelettes

Red onion and fine herb

Mushroom and Grants' slow roasted ham

Hegartys' mature cheddar

Glenarm organic smoked salmon