

STORIES ABOUT SOME OF OUR LOCAL SUPPLIERS

Merry Mill– Run by Kevin, Jenny and their daughters, they are the only family in Ireland growing, harvesting and milling Organic Gluten Free Oats on their family farm. They are only a short trip down the road from Abbeyleix and are based in Vicarstown, Co. Laois

Mrs Gee's Jam– Helen Gee's love of making traditional home made food thanks to her mother Elizabeth. Helen's jams are made the traditional way, stirred and poured by hand from an open boiling method. Only the very best quality fruit and natural ingredients are used and the jams are produced in our lovely little town of Abbeyleix.

Muller and O'Connell Bakery – Recently opened in the town of Abbeyleix, the Muller and O'Connell Bakery has been a warming addition to the food establishments of Abbeyleix. Richard O'Connell from Cullahill, Co. Laois and Adrian Mueller from Switzerland met 3 years ago in Abbeyleix where they joined together producing fresh breads for local markets in Laois and Offaly. The sourdough on our menu is collected fresh from the bakery everyday

Primrose and Humphrey Case - All of our eggs are supplied from local free range chicken farmers Primrose and Humphrey Case from their farm in Ballyroan, Co. Laois .



Abbeyleix Manor Hotel

Breakfast Menu

7am – 10.30am

PORRIDGE GF OPTION VEG VEGAN

1. Flahavan's Irish Oats made on Milk or Water with Mrs. Gee's Mixed Berry Compote or Honey
2. Locally Produced "Merry Mill" Gluten Free Organic Oats made on Milk with Mrs. Gee's Mixed Berry Compote or Honey

GRANOLA GF OPTION VEG

Abbeyleix Manor Hotel Homemade Granola with Natural Yoghurt (Contains nuts)

EGGS GF OPTION VEG

- Scrambled / Fried / Poached Eggs with Spinach and Bacon served on Muller and O'Connell Sourdough Toast (+ Avocado €2)
- Eggs Benedict on a Toasted English Breakfast Muffin with Cooked Spinach (+ Bacon €2)
- Omelette with 3 fillings – Mushroom, Ham, Tomato, Spinach, Dubliner Cheese, Bell Pepper (+€1 for extra filling)

BREAD GF OPTION VEG

- Abbeyleix Manor Homemade Brown Bread with Irish Butter and Mrs Gee's Jam
- Muller and O'Connell Bakery Toasted Sourdough with Irish Butter and Mrs Gee's Jam
- Gluten Free Toast available (+€1.50)*

SELECTION OF MINI PASTRIES €1.50
per pastry

FRENCH TOAST GF OPTION VEG

Abbeyleix Manor French Toast with Maple Syrup and Crispy Streaky Bacon

Gluten Free available (+€1.50)

BACON BUTTY GF OPTION

Crispy Bacon on Toasted Buttered Sliced Pan

PANCAKES GF OPTION VEG

- American Style Pancakes with-
- (i) Mixed Berries and Natural Yoghurt
 - (ii) Maple Syrup (+ Bacon €2)
 - (iii) Nutella Spread

Gluten Free Pancakes available (+ €1.50)

FULL IRISH GF OPTION VEG

- Traditional Full Irish – Bacon / Sausages / Poached or Fried Eggs/ Black and White Pudding / Hash Brown / Grilled Tomato (+ Beans / Mushrooms €1 per item)*
- Mini Breakfast – x1 Bacon / x1 Sausage /x1 Egg / Grilled Tomato /Black and White Pudding*
- Slimmers Full Irish – Grilled Bacon / Grilled Sausage / Baked Beans / Mushrooms / Poached Egg / Grilled Tomato*
- Vegetarian Full Irish – Mushrooms / Baked Beans / Cooked Spinach / Grilled Halloumi / Poached Eggs /Grilled Tomato (Vegetarian Sausages available +€2)*

FRESH FRUIT GF OPTION VEG VEGAN €1

FRUIT SALAD + YOGHURT GF OPTION VEG €5.95