









## *Breakfast Menu Continental Offering €22*



### *Juice Selection*

Freshly Squeezed Orange   
Crinnaghtaun of Waterford Apple Juice   
Prune, Pineapple, Cranberry 

### *Fruit Selection & Preserves*

Fresh in Season Mixed Fruit Salad & Vanilla Syrup   
Poached Prunes in Port Syrup   
Pink Grapefruit Segments   
Preserved Garden Pears with Orange Syrup   
Helen Gee of Abbeyleix Fruit Preserves & Honey Selection 

### *Cereals & Dairy*

Warm Flahavan's Irish Porridge finished with or without Cream   
Homemade Bircher Muesli   
Frosties, Cornflakes, All Bran, Weetabix, Special K, Granola  
Kilbeg Farm, Co. Meath Natural Yogurt with Mango or Raspberry Coulis  
Hayes Farm Mixed Fruit

### *Bakers Basket*

K Club Brown Soda Bread, Brioche Loaf, Sourdough Loaf, K Club hi-Fibre Cake  
Mini Danish, Croissants, Pan Au Chocolate  
Thin Homemade Pancakes with Lemon & Sugar  
White or Brown Bread Toast

### *The River Room Cooked Irish Fry €29*

*(Includes the full selection from our Continental Breakfast)*

Loughnane's of Galway Pork Sausages  
Hardyman's of Newbridge Cured Back Bacon  
Twomey's of Clonakilty Black & White Pudding  
Grilled Vine Tomato, Button Mushrooms  
Served with Fried, Scrambled, Poached or Boiled Kavanagh's Free Range Eggs

As a member of Good Food Ireland Executive Chef Finbar Higgins supports the ethos  
To prioritize the core indigenous of Irish cuisine and promote local and artisan food producers

 Denotes Low Cholesterol Foods