

The Blackwater Restaurant

BREAKFAST MENU

JUICES

We have a selection of quality juices and water.
Orange, Apple, Grapefruit or our own Fresh Mint & Cucumber water.

CEREALS

The Walter Muesli, Weetabix, Cornflakes, Special K, Coco Pops, Rice Krispies.
The Walter Muesli is made in-house from the best ingredients of nuts, grains, fruit and finished in our own special way.

FRESH AND DRIED FRUITS

Freshly cut orange segments of Fresh Fruit from the fruit bowl.

We also offer a selection of poached prunes and apricots why not try them with some Greek style yogurt. Our prunes are slow poached in prune juice and Barry's tea with a little cane sugar and cinnamon sticks. Our sundried Apricots are slow poached in still water with a little cane sugar, star anise and vanilla pods.

BREADS

Fresh breakfast fruit scones are baked in-house and topped with toasted almonds, pumpkin seeds and walnuts; enjoy them covered with Strawberry preserve.
We bake our own traditional Irish brown soda bread.

CONTINENTAL COLD PLATE

We bake and carve our own Limerick Ham so that you can taste the difference, served with Dutch Edam cheese.

Menu continued on the next page below...

The Walter Raleigh Hotel



The Blackwater Restaurant

BREAKFAST MENU CONTINUED.

PORRIDGE

Freshly cooked Flahavans Porridge, an Irish Tradition served with local Deise organic honey.

FULL IRISH BREAKFAST

Hafner's Pork Sausages, Premium Irish back Bacon, Grill Tomato, Free Range Egg, Hanley's Black & White Puddings.

HEALTHY BREAKFAST

Free Range Scrambled or Poached Eggs served on white toast with Grilled Tomato
All our hot food is cooked to order; while this will take a little longer we are sure you will enjoy your freshly cooked breakfast.

All Breakfasts are served with choice of Barry's Tea/Freshly Ground Coffee/Freshly Ground Decaffeinated coffee/Herbal teas and Toast.

€15.50

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For reservations & enquiries please call 024 92011
Visit www.walterraleighhotel.com