



Breakfast Menu

Fresh Juices

Orange – Grapefruit – Apple – Cranberry – Pomegranate

Starters

Home~ made Prune Soufflé on a Puree of Green Figs

Compote of Warmed Spicy Breakfast Fruits (spiced with dark rum, brandy, cinnamon and cloves)

Hot Rayanne Baked Cereal (Fresh Fruit, Honey, Spices, Whiskey & Cream)

Chilled Creamed Porridge topped with a Fresh Raspberry Puree

Caramel Cinnamon Spiced Oranges and Cranberries with Hazelnut Yoghurt

Cornflakes – Weetabix – Muesli – Honey Nut Shredded Wheat

Mains

Grilled Fresh Co. Down Kippers with Tomatoes and Sautéed Mushrooms

Peanut Butter and Banana French Toast Sandwich with Maple Syrup

Oak Smoked Irish Salmon with Scrambled Eggs

Platter of Sliced Fresh Fruit and Yoghurt

Boiled Organic Eggs served with Parmesan Breadsticks wrapped in
Parma Ham, dusted with Sea Salt and Dried Seaweed

'Rayanne Sausages' (Organic Pork & Prune) served with Potato Waffles drizzled
With a Dijon Mustard, Cider and Honey Sauce

Scrambled Eggs with Crabmeat, Cream Cheese and Chives

Warm French Crepes, stuffed with Banana, laced with Maple Syrup and Fresh Fruit

Hot toasted Potato Bread smothered with Hot Melted Irish Cheddar, topped
with Cured Bacon and served with a Spiced Chutney

French Toast: topped with Clonakilty Black & White Pudding with an Apple Compote

Traditional Irish Grilled Breakfast (Nothing Fried)

Beverages & Breads

Tea – Herbal Tea – Coffee – Decaf Coffee – Drinking Chocolate

Toast – Wholemeal Toast – Wheaten Bread – Preserves