



RADISSON BLU HOTEL ATHLONE

Breakfast Menu

DURING BUSY SERVICE PERIODS PLEASE
ALLOW 5-10 MINUTES FOR YOUR
ORDER TO BE COOKED

Adults € 15.00 | Children € 7.50



FRESH ORANGE JUICE
CHOICE OF FAVOURITE BREAKFAST CEREALS
(1-wheat, rye, oat, 5, 6, 7, 8 -almond, walnut, hazelnut, cashew)
WARM TOAST, CROISSANT & DANISH PASTRIES
SODA BREAD AND MINI MUFFINS
(1-Wheat, 3, 6, 7, 8 – pecan, almond, hazelnut, 12)
SELECTION OF JAMS AND MARMALADE
(7, 12)
FRUIT SALAD AND NATURAL YOGHURT
(7)
FRESHLY BREWED TEA OR COFFEE
SELECTION OF HERBAL TEAS
HOT CHOCOLATE *(7)*

Please advise our team members of any dietary requirements you might have.

Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.

FRESH FROM OUR KITCHEN

THE TRADITIONAL

Pork Sausages, Black and White and Pudding, Smoked Rashers

Tomato, Breakfast Mushroom and Beans with Fried Eggs

(1-wheat, barley, oat, 3, 6, 7, 9, 12)

POACHED EGGS ON TOASTED SOUR DOUGH

SMOKED BACON OR AVOCADO, HOLLANDAISE SAUCE

(1-wheat, rye, 3, 4, 6, 7, 9, 12)

FARMHOUSE CONTINENTAL

Selected Irish Cheeses with Cured Meats, Sweet Pepper Relish

(7, 10, 12)

PANCAKES & CHOCOLATE

Freshly Cooked, Chocolate Sauce and Fresh Berries

(1 – wheat, 3, 6, 7, 8)

CLASSIC SMOKED SALMON AND SCRAMBLED EGGS

Smoked Salmon, Pickled Red Onion

(1 – wheat, 3, 4, 6, 7, 12)

VEGAN FRENCH TOAST

Berry Compote and Maple Syrup

(1-Wheat, 6, 12)

Allergen Information: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphites, 13 Lupin, 14 Mollusks