

DESSERT MENU

Classic Red Fruit Crumble £4.75

fresh raspberries, strawberries and cranberries, topped with an almond crumble,
served with pouring cream
"Highly recommended"

70% Belgian Chocolate Fondant £5.95

rich and moist, melt in the middle pudding
served with vanilla bean ice cream

Belgian White Chocolate and Raspberry Mousse £5.50

set on a sicilian lemoncello cake, complimented with mixed berry compote

Raspberry Eton Mess £4.95

raspberries folded into lightly crushed meringue cases,
softly whipped cream and a touch of port

Blackcurrant Cheesecake £5.50

traditional cheesecake, set on a biscuit base,
layered with fresh blackcurrant compote

Rich Vanilla Crème Brûlée £4.95

classic french burnt cream,
served with home made shortbread

Selection of Mövenpick Premium Swiss Ice Cream £4.50

swiss chocolate, vanilla dream and strawberry

Selection of Cheese and Biscuits £6.95

brillat savarin, roquefort, sainte maure, comte
served with accompaniments



No room for pudding...

How about a selection of truffles to accompany your coffee?

Couture Chocolate Selection £2.95

Hand Made Truffles including: Dark Chocolate and Champagne
Piedmont Hazelnut and Sea Salt Caramel