



DESSERTS

APPLE CRUMBLE & CUSTARD PANNA COTTA

CANDIED GINGER/STRAWBERRY/APPLE JELLY
(DAIRY, EGG, SULPHITES, GLUTEN WHEAT)

TRIO OF CRÉME BRULEE WITH HOMEMADE SHORTBREAD*

COCONUT & MALIBU/CHOCOLATE/PEPPERMINT TEA
(DAIRY, EGG, SOYA SULPHITES, GLUTEN WHEAT)

WHITE CHOCOLATE & ORANGE DELICE

COFFEE FOAM/ALMOND TUILLE/ORANGE GEL
(GLUTEN WHEAT, SOYA, DAIRY, ALMONDS, EGG, SULPHITES)

70% CHOCOLATE DARK FONDANT (DINNER INCLUSIVE SUPPLEMENT 3.50)

PISTACHIO ICE CREAM/CHOCOLATE SOIL
(GLUTEN WHEAT, SULPHITES, DAIRY, EGG, SOYA, NUTS) **15 MIN COOKING TIME**

ARTISAN IRISH CHEESEBOARD* (DINNER INCLUSIVE SUPPLEMENT 6.00)

SELECTION OF ARTISAN IRISH CHEESES/BISCUITS/CHUTNEY/CELERY/GRAPES
(GLUTEN, LUPIN, CELERY, MUSTARD)

***DENOTES GLUTEN FREE OR AVAILABLE GLUTEN FREE**

TEA/COFFEE & TRUFFLES

DAIRY, SOYA, SULPHITES, NUTS)