



Les Desserts De Noël £8.75

Cheesecake Irlandais

Smooth Bailey's cheesecake set on an Amaretti biscuit base with a coffee & Tia Maria topping, served with an Irish whiskey caramel

Tartelette Aux Cerises (G/F)

Our homemade almond & stem ginger gluten free frangipane tart flavoured with black cherries, oven baked & served warm with clotted cream ice-cream & a cherry & Kirsch jam

Gateau Paris-Lynn

A large Choux pastry ring, topped with a craquelin & filled with a light hazelnut praline crème pâtissière, drizzled with a salted caramel sauce, garnished with caramelised hazelnuts

Assiette Chocolaterie

Chocolate platter for the chocolate lover consisting of chocolate tart, ferrero rocher ice cream & a profiterole filled with vanilla ice cream, topped with chocolate sauce & a warm chocolate & Cognac drink

Trilogy De Citron & Framboise

A homemade sherry & lemon mousse, accompanied by a lemon Financier drizzle cake & raspberry sorbet set on crumbled meringue, dressed with lemon curd & a raspberry coulis

Sticky Toffee Pudding

Traditional, but very good (my wife told me so) sticky toffee pudding served with honeycomb ice cream & toffee sauce

Crème Brûlée (G/F without the biscuit)

Traditional creme brulee, flavoured with vanilla, served with a satsuma compote & homemade golden sultana, cranberry & apricot shortbread biscuits

La Buche De Noel

Christmas chocolate log made with a light genoise sponge filled with a light chocolate crémeux, set on a chocolate soil, dressed with a Chantilly cream & a smooth chestnut & rum compote

Assiette De Noël

Our Christmas platter consisting of a trio of Christmas pudding & brandy sauce, Christmas pudding ice cream & an apple & eastern spice lassie

La Specialitee De Decembre

Ask for today's special

Panier De Glaces Maison

Brandy snap basket filled with a selection of three flavours of farm produced ice cream, garnished with fruit & a fruit coulis

Les Glaces Et Sorbets

Ask for today's selection of ice creams or sorbets

(Ice creams: Vanilla/Chocolate/Strawberry/Honeycomb/Rum & Raisin/Orange & Cointreau/
Clotted Cream/Baileys/Cinnamon/Christmas pudding/Ferrero Rocher)
(Sorbets: Lemon/Mango/Passionfruit/Raspberry)

Assiette Gourmande (£3.75 Extra)

Come on spoil yourself with a selection of five of our sweets on one plate !!

Plateau De Fromages (£3.75 Extra)

Platter of all our cheeses, served with cheese biscuits & grapes

Le Fromage

Choose one from our selection of cheeses, ask for today's selection

Please ask for gluten free & vegan desserts

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted

Dessert Wine: Pacherenc Du Vic Bilh Plaimont £5.95 (70ml)

SELECTIONS DE CAFES – All served with seasonal festive treats

Filter Café £2.60 Americano £2.80 Cappuccino £2.95 Latte £2.95 Espresso £2.60

Double Espresso £3.75 Floater £3.50 Liqueur Café £6.75

(All coffees can be served decaffeinated) Tea/Decaffeinated Tea £2.40 Herbal Teas £2.50