



Les Desserts De Noël £8.75

Cheesecake Irlandaise

Smooth Baileys cheesecake set on an Amaretti biscuit base with a coffee & Tia Maria glaze, set on a pool of caramel

Frangipane Aux Cerises Glace Gingembre Confit (G/F)

Our homemade almond & stem ginger frangipane served slightly warm, accompanied by a black cherry & Kirsh compote & stem ginger ice cream

Gateau Paris-Lymm

Homemade Choux pastry profiterole topped with a brown sugar craquelin & filled with a light hazelnut praline crème pâtissière, drizzled with a rich chocolate sauce, garnished with caramelised hazelnuts

Trilogy De Citron & Framboise

A homemade lemon mousse flavoured with sherry & a lemon Financier drizzle cake, served with lemon curd, raspberry sorbet, Chantilly cream, meringue brittle & 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 Brulée (G/F without the biscuit)

Traditional creme brulee flavoured with vanilla, presented with a homemade golden sultana, cranberry & apricot shortbread biscuit

La Buche De Noel (G/F)

Christmas chocolate log made with a light genoise sponge filled with chocolate & orange crémeux, set on a chocolate soil, served with a delicious Grand Marnier creme Anglaise

Assiette De Noël

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

Assiette Chocolaterie

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

La Specialitee De Decembre

Ask for today's special

Panier De Glaces Maison

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

Les Glaces Et Sorbets

Ice creams: Vanilla/Chocolate/Strawberry/Honeycomb/Rum & Raisin
Clotted Cream/Stem Ginger/Ferrero Rocher/Pistachio/Christmas Pudding
Sorbets: Lemon/Mango/Passion fruit/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 & chutney

Le Fromage

Choose one from our selection of cheeses, ask for today's selection
(Brie/Stilton/Goats cheese/Cheddar/Pont-L'Eveque)

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

Dessert Wine: Sauternes Dulong (70ml) £6.25

SELECTIONS DE CAFES – All served with seasonal festive treats

Filter Café £2.70 Americano £3 Cappuccino £3.40 Latte £3.50 Espresso £2.60 Double Espresso £3.90
Floater £3.50 Liqueur Café £7.50 (All coffees can be served decaffeinated)
Tea/Decaffeinated Tea & Herbal Teas £2.70