

Les Desserts £8.95

La Specialitee Du Jour

Ask for today's special

Mon 'Bread & Butter' Pudding

My way of making bread & butter pudding, made from brioche,
served with a butterscotch sauce & rum & raisin ice cream

Gateau Paris-Lymm

Homemade Choux pastry profiteroles topped with a brown sugar craquelin & filled with a light hazelnut
praline crème pâtissière, set on a pool of creme anglaise, garnished with caramel & hazelnuts

Crepe Suzette A La Française

A must have dessert in a French restaurant consisting of thin pancakes served with a
sugary orange & Grand Marnier sauce, accompanied by an orange & Cointreau ice cream

Duo De Pomme A La Normande

A warm slice of layered French apple tart, served with green apple sorbet & a vanilla crème anglaise

Sticky Toffee Pudding

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

Crème Brulée (GF without the biscuit)

Traditional crème brulée flavoured with vanilla, presented with a
homemade vanilla Nantua biscuit

Frangipane Aux Poire

Our homemade almond & pear frangipane, served slightly warm,
drizzled with caramel sauce, topped with a clotted cream ice cream

Cheesecake Irlandaise

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

Assiette Chocolaterie

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

Panier De Glaces Maison

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

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

Les Glaces Et Sorbets

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

Le Fromage

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

**IMPORTANT! All foods supplied may contain NUTS & SEEDS, please
INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted**

Dessert Wine: Sauternes Dulong (70ml) £6.50

SELECTIONS DE CAFES - All served with seasonal festive treats

Filter Café £2.70 Americano £3.20 Cappuccino £3.50 Latte £3.50 Flat White £3.50

Espresso £2.60 Double Espresso £3.90 Floater £3.50 Liqueur Café £8.00

(All coffees can be served decaffeinated)

Tea/Decaffeinated Tea & Herbal Teas £2.70