

Les Desserts De Noël

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 Poire (G/F)
Our homemade almond & pear frangipane served slightly warm,
accompanied by clotted cream 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 anglasie, garnished with caramel & hazelnuts

Trilogy De Citron & Framboise
A homemade lemon mousse flavoured with sherry & a lemon drizzle cake,
served with lemon curd, raspberry sorbet, Chantilly cream, meringue & 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 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 (£3.95 Extra)
Come on spoil yourself with a selection of five of our sweets on one plate !!

Plateau De Fromages (£3.95 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) £6.50