



# DESSERT MENU

## DESSERTS - €9.50

### BLACK FOREST

Velvety vanilla Parfait topped with a Crunchy Pecan Oat Crumble, with a rich Chocolate Mousse and Drizzled with Cherry Chocolate Sauce (1wheat/pecans/oats,3,7)

### APPLE CRUMBLE TRIFLE

Stewed Bramble Apples, Gingercake and a Silky Orange Caramel Custard Topped with a Brown Sugar Chantilly Cream (1wheat,3,7)

### PLUM PUDDING BROWNIE

Plum Pudding Inspired Rich Brownie Served with a Silky Brandy Anglaise Sauce and Bourbon Vanilla Ice-Cream (1wheat,3,7,12)

### MINCE PIE BRÛLÉE

Creamy Mince Pie Crème Brûlée Served with a Buttery Christmas Spiced Shortbread Cookie and Vanilla Ice Cream (1wheat,3,7)

### HOT TODDY PAVLOLA

Cinnamon Infused Pavlova Topped with a Whiskey & Spiced Pears Served with a Brown Sugar Chantilly Cream and Salted Caramel Sauce (3,7,12)

## FESTIVE COCKTAILS

### THE GRINCH | €14

Blue Curaçao | Pineapple Juice | Lemon | Sugar | Green Colouring

### AFTER EIGHT | €14

Crème de Menthe | White Crème de Cacao | Cream | Mint | Chocolate

### UNDER THE MISTLETOE | €14

Gin | Cranberry | Orange | Soda Water | Thyme

### BAD SANTA | €14

Vodka | Kahlua | Espresso | Vanilla | Cinnamon | Cream | Chocolate

**Allergen Information** Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements gf - gluten free | 1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | 6 SOYBEAN | 7 MILK | 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT | 8h HAZELNUT | 8m MACADAMIA | 8pc PECAN | 8ps PISTACHIO | 8w WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC



