

DESSERT MENU

RT MENU

DESSERT

GOURMET FOOD PARLOUR

RESTAURANTS • CATERING

Daytime

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DAYTIME

CHEF'S SELECTION CHEESECAKE €6.5

Buttery biscuit base, rich cheesecake filling, Chantilly cream, berry gel, chocolate crumb, berry dust [1.1, 4, 5, 8]

WHITE CHOCOLATE & RASPBERRY ROULADE €6.5

Rolled meringue filled with fresh cream, raspberry sauce and white chocolate, Chantilly cream, raspberry gel, berries [GF] [4, 5, 8]

HOMEMADE FUDGE OREO BROWNIE €6.5

Warm layered Oreo brownie, vanilla bean ice cream, fresh cream, white chocolate crumb, chocolate sauce [1.1, 4, 5, 8]

BELGIAN CHOCOLATE BISCUIT CAKE €5.5

Homemade biscuit cake with Belgian chocolate, marshmallows, Digestive biscuits, honeycomb, chocolate sauce, berries [1.1, 4, 5, 8]

CARROT CAKE €6.5

Lightly spiced gluten free sponge base, walnuts, orange cream cheese frosting, fresh cream, seasonal berries [GF] [2.1, 2.3, 4, 5]

HOUSE BAKED GOODS

FRESHLY BAKED SCONES €4

Plain, raspberry and white chocolate, raisin [1.1, 4, 5, 8]

HOMEMADE MUFFIN SELECTION €4

Double chocolate chip, loaded blueberry, lemon & chia seed-lemon curd filling, banoffee-caramel filling, biscuit crumb. (Please ask your server for today's selection) [1.1, 4, 5, 8]

HOMEMADE SWEET LOAVES €4.5

Banana and caramel bread, lemon loaf with zesty lemon drizzle [1.1, 4, 5, 8]

MORNING PASTRIES €4

Please ask your server for today's selection [1.1, 2, 4, 5, 8]

NEW YORK STYLE CHOCOLATE CHIP COOKIES €3.5

[1.1, 4, 5, 8]

DELUXE DRESSED COOKIES €4.5

New York style chocolate chip cookie, caramel beads, white chocolate shavings, raspberry dust [1.1, 4, 5, 8]

ALLERGEN KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY [GF] GLUTEN FREE · [V] VEGETARIAN · [VE] VEGAN

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment

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EVENING

GFP ETON MESS €8

Raspberry and white chocolate meringue, vanilla cream, strawberry compote, meringue pieces, white chocolate shavings [GF] [4, 5, 8]

HOMEMADE FUDGE OREO BROWNIE €8

Warm layered Oreo brownie, vanilla bean ice cream, fresh cream, white chocolate crumb, chocolate sauce [1.1, 4, 5, 8]

CHEF'S SELECTION CHEESECAKE €8

Buttery biscuit base, rich cheesecake filling, Chantilly cream, berry gel, chocolate crumb, berry dust [1.1, 4, 5, 8]
(ask your server for today's flavor)

WARM STICKY TOFFEE PUDDING €8

Rich and sweet date sponge, buttery caramel sauce, vanilla bean ice cream, fresh cream, berries [1.1, 4, 5]

COOKIE SKILLET €8

Freshly baked cookie dough, mini marshmallows, chocolate sauce, vanilla bean ice cream, mini cone [1.1, 4, 5, 8]

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