

DESSERT MENU

RT MENU

DESSERT

GOURMET FOOD PARLOUR

RESTAURANTS • CATERING

Dunshaughlin Day time

T MENU

DESSERT

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GOURMET FOOD PARLOUR

DAYTIME

CAOIMHE'S CAKES €6.5

A weekly selection of 2 delicious homemade cakes. Ask your server for today's options and allergens

RED VELVET SQUARE €6.5

[1.1, 4, 5]

OREO CHOCOLATE BROWNIE €6.5

[1.1, 2, 4, 5, 8]

COOKIE BRO DEEP FILLED COOKIES €4.5

[1.1, 2, 4, 5]

SELECTION OF ICE CREAM €5

[4]

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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Dunshaughlin Evening

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EVENING

CRUNCHY PRALINE CHOCOLATE BAR €8.5

Layers of chocolate sponge, 55% chocolate praline cremeux finished with caramelised hazelnut and milk chocolate glaze
[1, 2, 4, 5, 8]

OREO CHOCOLATE BROWNIE €8.5

Orange chocolate shavings, served with vanilla bean ice cream
[1.1, 2, 4, 5, 8]

RASPBERRY & WHITE CHOCOLATE CHEESECAKE €8.5

[1.1, 4, 8]

LEMON MERINGUE TART €8.5

Irish buttery pastry case filled with a tangy Sicilian lemon curd and topped with a lightly torched Italian meringue
[1.1, 4, 5, 9]

BANOFFEE TART €8.5

[1.1, 4, 5, 8]

PECAN PIE €8.5

Toffee pecan nuts, vanilla bean ice cream
[1.1, 2.5, 3, 4, 11, 12]

SELECTION OF ICE CREAM €8.5

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