

DESSERT MENU

RT MENU

DESSERT

# GOURMET FOOD PARLOUR

RESTAURANTS • CATERING

*Swords Day time*

T MENU

DESSERT

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## GOURMET FOOD PARLOUR

### DAYTIME

#### **CHEESECAKE €6.5**

ask server for today's flavor  
ask server for allergens

#### **PECAN PIE CHEESECAKE €6.5**

[1.1, 2.5, 4, 5]

#### **OREO CHOCOLATE BROWNIE €5.5**

[1.1, 2, 4, 5, 8]

#### **LEMON MERINGUE PIE €6**

[1.1, 4, 5]

#### **SALTED CARMEL & CHOCOLATE GATEAUX €6**

[1.1, 2, 3, 4, 5, 8, 11, 12]

#### **CARROT CAKE €6.5**

[GF] [2.3, 4, 5]

### SWEET TREATS

#### **CHOCOLATE SQUARES €4.5**

Rise Krispie, Malteser, Rocky Road,  
Toblerone [1.1, 2.2, 3, 4, 5]

#### **CROISSANT €3.5**

Chocolate, Plain, Almond [1.1, 2.1]

#### **PECAN MAPLE PASTRY €3.5**

[1.1, 2.5]

#### **SCONES €3.5**

White Chocolate, Raisin, Berry, Plain [1.1, 2.2, 4]

#### **COOKIE BRO'S €4**

Ask your server

#### 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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*Swords Evening*

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## GOURMET FOOD PARLOUR

### EVENING

#### **CHOCOLATE DOME €8.5**

Prosecco raspberry sorbet/textures of raspberry  
[1, 2, 4, 5, 8]

#### **OREO CHOCOLATE BROWNIE €8.5**

Orange chocolate shavings, vanilla bean ice cream  
[1, 1, 2, 4, 5, 8]

#### **MANGO & PASSIONFRUIT CHEESECAKE €8.5**

Chantilly cream/ passionfruit flake  
[1, 4]

#### **CHIBOUST APPLE TARTLET €8.5**

Pear sorbet, toffee apple  
[1, 2, 4, 5, 8]

#### **PECAN PIE €8.5**

Toffee pecan nuts, vanilla bean ice cream  
[1, 2, 4, 8, 11]

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