

Desserts Menu

<i>Vanilla Panacotta</i>	<i>£5</i>
<i>Homemade Vanilla Panacotta Served With Blueberries, Strawberries, Crushed Meringue & Raspberry Coolie</i>	
<i>Profiteroles Scuro</i>	<i>£5</i>
<i>Soft Choux Pastry Filled With Chantilly Cream and Covered With Chocolate Cream</i>	
<i>Berry Fruity Cheesecake</i>	<i>£5</i>
<i>Baked Cheesecake on A Sweet Digestive Biscuit Base Topped With Redcurrant Puree, Red fruits & Berries</i>	
<i>Simply Chocolate Dessert</i>	<i>£5</i>
<i>A Chocolate Brownie Covered With Fudge Sauce, Topped With Dark Chocolate Mousse. Garnished With Sprinkles Of Chocolate & Served With Vanilla Ice Cream</i>	
<i>Tiramisu – (Contains Alcohol)</i>	<i>£5</i>
<i>Layers Of Soft Savioardi Soaked In Coffee, Sugar & Disarronno. Topped With Whipped Mascarpone Cream And Dusted With Cocoa</i>	
<i>Raspberry White Chocolate Bombe</i>	<i>£4.75</i>
<i>Vanilla Mascarpone Ice Cream With A Raspberry Sauce Centre, All Surrounded In A White Chocolate Shell</i>	
<i>Lemon Sorbet</i>	<i>£4.75</i>
<i>Fresh Lemon Sorbet Inside A Large Hollowed Lemon Skin</i>	
<i>Cheese Platter</i>	<i>£6.50</i>
<i>Platter Of Four Cheeses Accompanied By Grapes, Butter & Crackers</i>	