

DESSERT MENU



dessert...

Stem ginger panna cotta Poached rhubarb, Grasmere ginger bread crumb, rhubarb sorbet	£7.50
Roast pear and hazelnut cake Red wine syrup, vanilla ice cream	£7.50
Apple tart fine Sultana and calvados ice cream	£7.50
Passion fruit crème brûlée Short bread	£7.50
Sticky toffee pudding Vanilla ice cream, butterscotch sauce	£7.50
Pecan and Mandarin semifreddo (g) Candied pecans, mandarin gel	£7.50
Chocolate and salted caramel cake Espresso sorbet, Pedro Ximenez syrup	£7.50
Selection of great british cheeses Fruit chutney, homemade Chorley cakes and an individual taster of white port.	(£2.00*) £9.50
Golden Cross	
Sandhams Tasty Lancashire	
Westcombe Cheddar	
Golden Cenarth	
Blue Monday	

dessert wine...

	125ml Glass	1/2 Bottle
68. Elysium Black Muscat California - USA A brilliant crimson purple with aromas of roses, hibiscus and strawberries.	£7.25	£21.00
69. Sauternes Baron Phillipe de Rothschild France This Sauternes has rich aromas of apricot, honey and blossom.	£9.00	£25.00

hot beverages...

Cafetière of freshly ground Coffee for one	£3.50
Cappuccino	£3.50
Café Latte	£3.50
Americano	£3.25
Espresso	£3.00
Pot of fresh loose leaf Tea from the Manor (Please ask a member of staff for selection)	£3.50
Hot Chocolate with whipped cream and mini marshmallows	£3.50
Liqueur Coffees Made with fresh double cream floated. Our selection includes: Irish (Jameson's Whiskey), French (Courvoisier Brandy), Calypso (Tia Maria), Jamaican (Lambs Navy Rum), Gaelic Coffee (Drambuie), Russian (Smirnoff Vodka)	£6.50

Guests on a dinner inclusive rate may choose any starter, main and dessert. All other dishes, and items with a supplement price (e.g. *£3.00) will be charged accordingly. All prices are inclusive of VAT at the current rate. Before ordering please speak to our staff if you have a food intolerance or allergy.