

DESSERT MENU



to finish...

Lemongrass Crème Brûlée

Lemon shortbread

Sticky Toffee Pudding

Vanilla ice cream, butterscotch sauce

Treacle Tart

Steeped blackberries, set crème fraîche

Caramelised Apple Mousse

Apple cake, granola crumb, pickled apple, green apple jelly, apple sorbet, cinnamon and sweet wine reduction

Pear & Almond

Poached pear, Italian meringue, almond crème Patisserie, Amaretto

Peanut & Chocolate

Peanut parfait, salted caramel mousse, honey roast peanuts

Selection of Walling's Ice cream (g)

Selection of Five Great British Cheeses

Fruit chutney, homemade Chorley cake and individual taster of white port.

Please note that all of the following cheeses will be served. However, any combination of these may be ordered.

Tunwoth

Sandhams Tasty Lancashire

Old Winchester

Richard III Wensleydale

Young Buck

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 Phillippe 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 (Lamb's 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.