

The Blue Ball Dessert Menu

Poached Pear in Mulled Wine with Vanilla Ice Cream (g) (v)	£6.45
Chocolate Mousse with Whipped Cream & Raspberries (g) (v)	£6.45
Bakewell Tart with Fruit Coulis and Pouring Cream (v)	£5.95
Sticky Toffee Pudding with Vanilla Ice Cream	£5.95
Trio of Dairy Ice Creams or Sorbets (v) (g) (v*)	£4.95
Liqueur Coffee	£4.95
Children's Portions	£3.50

Cheeses Board, Biscuits & Chutney £8.95

Filter Coffee/Tea/Specialty Teas/Hot Choc		£2.00
Handmade Rich Dark Chocolates		£2.00
Dessert Wines:	<u>375ml Bottle</u>	<u>125ml</u>
Moscato Vistamar	£12.00	£4.25
Great value Chilean Muscat, Peach, Apricot and Quince		
Clos L'Abeille	£21.00	£7.25
Something more traditional, Honey aromas and Apricot fruit		
Ports:		<u>50ml</u>
LBV Port		£3.50
Croft Tawny Port		£4.10
Cognacs:		<u>25ml</u>
Courvoisier		£4.00
Remy Martin		£5.00
Various Malts & Liqueurs		Please Ask

v – Vegetarian g – Gluten Free

g*/v* - Can be served Gluten Free/Vegan if adapt certain components

Specific, verifiable ingredients/dish/allergens info available from Chef. Please ask before ordering.