



The French Horn

Dessert Menu

Creme Brulee

A rich vanilla cream with a burnt sugar topping

Carpaccio d'Ananas

Thin slices of caramelised pineapple served with pineapple sorbet

Panacotta Vanille et Chocolat Blanc

A rich vanilla and white chocolate panacotta with a passion fruit coulis

Bread and Butter Pudding

Selection de Fromages Affines

Our small fine selection of cheeses

Crepes Suzette

Orange and grand marnier pancakes served with vanilla Ice cream

Souffle aux Framboises (20 minutes)

A raspberry souffli

Nougat Glace

A nougat and ginger flavoured ice cream topped with Fresh raspberries

All Desserts £9.50

Cafe et Petits Fours £5.00

Unlimited coffee with home-made sweets and biscuits

	Vintage	Glass
Essensia Orange Muscat Andrew Quady	2005	£8.50
Noble One De Bortoli	2003	£11.50
Muscat Beaumes de Venise Domaine de Beaumalric	2004	£9.50
Elysium Black Muscat Andrew Quady	2005	£8.50
Tawny Port (10 year old) Taylors	NV	£6.90
Quinta de la Rosa Late Bottle Vintage	2003	£6.90
Vintage Port Warres	1985	£12.50
Veuve Cliquot Demi-Sec	NV	£43.50 (1/2 Bottle)
Orange Muscat Brown Brothers	2006	£7.90