

LAKESIDE

Restaurant

Desserts

TRIO OF PROFITEROLE

5

A trio of choux balls incorporating the flavours of hazelnut, white chocolate and blackberry jam
(WHEAT, MILK, EGG, SOYA, HAZELNUT)

MILLE-FEUILLE MERINGUE PIE **GF**

5

Layered passionfruit tuile, lemon balm mousse and mango curd, capped with a lemon rippled meringue
(EGG, MILK)

PLANT BASED CHOCOLATE PLANTER **GF**

5

A vegan chocolate and nut brownie topped with chocolate soil, mint moss, and sugar dough carrots
(SOYA)

NEW FASHION BANANA PUDDING

5

American classic meets Eton mess. Fresh and caramelised banana, dulce de leche whipped cream and glazed pastry thin's
(WHEAT, MILK, EGG)



ULTIMATE AFFOGATO

5

Featuring University of Surrey Alumnus Garage Coffee Roasters
Maypole blend Espresso, filtered through dark chocolate, over a homemade tonka ice cream, vanilla cream and crushed amaretto biscuits
(WHEAT, MILK, EGG, SOYA)

ICE-CREAMS & SORBETS

Two scoops

4

VERY VANILLA

(WHEAT, MILK, EGG, SOYA, HAZELNUT)

SALT CARAMEL **GF**

(EGG, MILK)

LEMON SORBET **VE**

MANGO SORBET **VE**

VANILLA **VE**

Allergies & Intolerances

Key allergens are highlighted in bold italic; however, we are not a free from kitchen. please speak to your server for advice and additional options where possible