

LAKE SIDE

Restaurant

Desserts

NERO E BIANCO

Cocoa tagliatelle and white chocolate sauce topped with a winter berry compote.

(WHEAT, MILK, EGG, SOYA)

6

POTTED MINT MOUSSE **GF**

A dark chocolate shell filled with a mint chocolate mousse, topped with edible soil and fresh mint.

(EGG, MILK, SOYA)

6

BRANDY SNAPPLE **GF**

A brandy snap basket filled with vanilla mascarpone, compressed apple and apple crisps.

(MILK, EGG, SOYA)

6

CRÈMA CATALANA V **GF**

A Spanish twist on a Crème Brule enhanced with an aromatic citrus and cinnamon baked crème served with Cointreau braised orange slices and finished with fresh lemon balm.

(MILK, EGG)

6

PARSNIP CAKE & MALT ICE CREAM

A toasted nut and sweetened parsnip cake, with a creamy malt Horlicks ice cream and a crisp parsnip nest.

(WHEAT, MILK, EGG, TREENUTS, PEANUTS, SOYA)

6

ICE-CREAMS & SORBETS

Two scoops

4

VERY VANILLA **GF**

(MILK, EGG,

MANGO SORBET **VE GF**

LEMON SORBET **VE GF**

SALTED CARAMEL **GF**

(EGG, MILK)

VEGAN VANILLA **VE GF**

(SOYA)

Allergies & Intolerances

Key allergens are highlighted in bold italic; however, we are not a free from kitchen.

Please