



Dinner A la Carte - Desserts

Fruit Pavlova

vanilla cream, fresh berries, passionfruit sorbet £6.80

Frozen

honey lemon semifreddo, lavender Ice cream, orange puree £5.80

Mansions Mess

meringues, white chocolate mousse, raspberry and blueberry compote, raspberry sorbet £6.50

Souffle

strawberry souffle, vanilla Ice cream, fresh cream, berry puree £8

Delice 60%

dark chocolate mousse, salted caramel Ice cream, chocolate sauce £7.20

Churche's Mansion Ice Cream Parlour

Ice creams and sorbets served in a caramel sesame basket and mixed forest berries

Ask your server for the available flavours

3 scoops £6.50

Selection of Locally Sourced Cheeses

Quince jelly, homemade chutney, walnuts, celery and artisan crackers

Ask your server for the available cheese selection

3 cheeses £7.50/ 5 Cheeses £9

Chocolate truffles £1.75

To Indulge

Chateau Les Mingets Sauternes Dessert Wine 75ml £6.50

Concentrated, luscious dessert wine showing intense flavours of caramelized fruits, pear, melon and almond, all balanced by good acidity

Graham's Fine White Port 50ml £4.00

The Fine White is a slightly sweeter blend than the Extra Dry. This is achieved by fermenting the grape must for a slightly shorter time to preserve the natural sugars in the fruit. Served chilled

Graham's Late Bottled Vintage Port 50ml £5.00

This LBV is matured in seasoned oak and then bottled at between four and six years of age giving its 'Late Bottling' name. On the nose it is full of elegance with aromas of red fruits and eucalyptus combined with minty notes. Rich red fruits line the palate with additional peppery tannins.

Graham's Tawny Port 50ml £4.50

The Tawny is a very fine Graham's Aged Tawny. Matured for an average of seven to nine years in seasoned oak casks, this is Graham's Master Blender's personal interpretation of a fine, old, wood-mature fortified wine

Nectar Pedro Ximénez Sherry 50ml £5.50

A bottle of sweet Pedro Ximénez sherry from Gonzalez Byass. Very much a dessert sherry (though it's tasty on its own)

