



Dessert Menu

Mansion's soufflé

Cox apple soufflé, cinnamon & caramelised walnut ice cream, crème anglaise £8.00

Winter delight

Milk chocolate mousse, gingerbread Ice cream, spiced chocolate sauce £7.50

Spiced up

Poached pears, spiced red wine, shortbread, forest berries compote, vanilla Ice cream £7.00

Citrus

Orange meringue tart, pomegranate sorbet, cranberry coulis £6.50

Le colonel

Lemon sorbet, lemon confit, vodka £5.50

Churche's Mansion Ice Cream Parlour

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

Ask your server for available flavours

3 scoops £6.50

Selection of Locally Sourced Cheeses

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

Ask your server for available cheese selection

3 cheeses £6.50/ 5 Cheeses £9.50

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)

