

All our desserts are prepared by our pastry chef Georgios Paraskeva



Dessert Menu

Chocolate flavours

Ginger dark chocolate mousse, milk chocolate namelaka, white chocolate panna cotta, coffee chocolate jelly, white chocolate with rum and raisin ice cream £11.50

Frozen

Caramel frozen parfait, toffee pudding, honeycomb ice cream, banana caramel sauce, custard pearls £9.50

Citrus (GF)

Lemon chiboust cream, Cointreau cremeux, citrus meringues, lime and lavender ice cream, orange coulis £9.00

Nuts (N)

Hazelnut praline mouse on walnut cake, salted pistachio coconut ice cream, almond marzipan cremeux, vanilla anglaise £10.00

Churche's Mansion Ice Cream Parlour

All our homemade ice creams and sorbets are served with mixed berry compote

Ask your server for the available flavours

3 scoops £6.50

Selection of Locally Sourced Cheeses

Homemade chutney, walnuts, grapes, celery and artisan crackers

Ask your server for the available cheese selection.

5 Cheeses £13.50

Chocolate truffles

Choose from Chocolate orange brownie or Hazelnut praline £2.50

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)

PLEASE ALERT YOUR SERVER TO ANY ALERGENS YOU MAY HAVE

