

Carriages Restaurant

DESSERTS

Flamed Apple Calvados

Apple pieces cooked in Calvados, wrapped in a light pancake accompanied by a vanilla & cinnamon ice cream and Calvados glaze

Cinnamon Cheesecake

Complemented with a tamarillo sorbet and a glaze

Passion & Orange Parfait

Simply served with a fruit coulis and orange segments

Steamed Vanilla & Marmalade Sponge Pudding

Oozing with flavours and bathed in a light crème anglais

Conference Pear in Spiced Wine Jelly

Presented with a frozen cardamom parfait

Chocolate Sandwich

A light luscious chocolate delight simply complimented with a Rhubarb Sorbet

Milk Chocolate Panacotta with Port Cherry Sauce

And a quenelle of whipped cream

Assiette for Two

Chef's own selection of sweets to share with a close friend

Chef's Cheeseboard

A selection of fine English chesses with celery, grapes and biscuits

Ice Cream Selection

Please ask your Waiter for today's delicious choices of ice cream