

## DESSERTS

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### CHOCOLATE MOUSSE 8.95

Miso Caramel, Toasted Hazelnut & Swiss Meringue (S, N, MK, E)

### WARM APPLE CAKE 9.45

Pickled Ginger, Whisky Butterscotch, Granny Smith, Cardamon Ice Cream (G, MK, E)

### BAKED ALASKA 8.95

Vanilla Ice Cream, Sponge & Strawberries encased in softly baked Meringue (GF on request) (MK, E, G)

### NATURAL YOGHURT PANNACOTTA 8.95

Raspberries, Tarragon, Oat Crumble (MK, G, N, E)

### MANGO, PASSIONFRUIT & WHITE CHOCOLATE 8.95

Raspberry Tuile, Exotic Sorbet (G, E, MK, N)

### SELECTION OF BOULABAN FARM ICE CREAMS 9.95

with your choice of toppings:

Organic Strawberries in Elderflower (MK)

Honeycomb & Salted Caramel Sauce (MK, SP)

Chocolate Brownie Pieces & Chocolate Sauce (SP, G, E)

Affogato Style (G, N, MK, SP)

G	Gluten	M	Molluscs	CY	Celery	L	Lupin
C	Crustaceans	S	Soybean	MD	Mustard	N	Nuts
E	Eggs	P	Peanuts	SS	Sesame Seed		
F	Fish	MK	Milk	SP	Sulphites		

GF Gluten Free on request

V Vegetarian

Allergen Notes: Fitzgeralds Woodlands House Hotel is an allergen aware business.

Our kitchen contains all 14 Food Allergens so we will go to every effort to ensure that there is no cross contamination but we cannot guarantee this 100%. For those who suffer with food allergies please make a member of staff aware and we will be delighted to assist you.



# TIMMY MACS

## BISTRO

### DESSERT MENU

