DESSERTS

	BAKED ALASKA Vanilla Ice Cream, Sponge & Strawberries encased in softly baked Meringue (GF on request) (MK, E, G)							8.95	
	STICKY TOFFEE PUDDING Salted Caramel Sauce & Salted Caramel Gelato (SP, G, E, MK)							9.45	
	LEMON POSSET Granny Smith Apples, Biscotti & Lemon Curd (GF on request) (E, MK, G, I							8.95 N)	
	DARK CHOCOLATE TART Chantilly Cream, Sherry Caramel & Chocolate Soil, Candied Fennel (<i>MK</i> , <i>G</i> , <i>S</i> , <i>SP</i> , <i>N</i>)							8.95	
CITRUS MERINGUE Strawberries, Elderflower Mascarpone & Sweet Cicely (<i>E</i> , <i>MK</i> , <i>SP</i>)							9.45		
	SELECTION OF SCÚP GELATO9.45Made With Love by the Devereux Family, Wexfordwith your choice of toppings:Organic Strawberries in Elderflower (MK), Honeycomb & SaltedCaramel Sauce (MK, SP), Chocolate Brownie Pieces & Chocolate Sauce(SP, G, E), Affogato Style (G, N, MK)								
	G C E F	Gluten Crustaceans Eggs Fish	M S P MK	Molluscs Soybean Peanuts Milk	CY MD SS SP	Celery Mustard Sesame Seed Sulphites	L N	Lupin Nuts	

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.



DESSERT MENU

