



DESSERT MENU

Iced Berries with Hot White Chocolate Sauce
Lemon Pie with Meringue and Brandy Caramel Sauce
Rum Crème Brûlée with Banana Flambé
Dark Chocolate Mousse with Wild Berries Compote
Tiramisú
Caramel Pannacotta with Cherries in Brandy
Espresso Affogato
Baked Apple Tart
Pumpkin and Chocolate Cake with Vanilla Ice cream
Vin Santo and Cantucci

Ice Creams

Bourbon Vanilla
Belgian Chocolate
Strawberry with Balsamic Drizzle
Di Saronno Amaretto
Bajan Honey

Sorbets

Wild Berries
Granny Smith Apple and Ginger
Cantaloupe Melon
Lychees and Moscato
Pineapple

All Ice Creams and Sorbets are home made

CHEESES

Brie de Meaux Saint Luc, Cow's Milk, France – Strawberry and Peppercorn Mustard

Rosary Ash Log, Goat's Milk, England – Honey

Farmhouse Cheddar, Cow's Milk, England – Granny Smith Apple

Livarot Graindorge, Cow's Milk, France – Pear Marmalade

Gorgonzola Primo Verde, Cow's Milk, Italy – Unripe Tomato Marmalade