

# THE PUNCH BOWL

EAT, DRINK AND RELAX IN STYLE

## Homemade Desserts Winter Menu 2015

### LEMON POSSET

Homemade posset served with fresh homemade shortbread (GF)

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### WINTER BERRY CRUMBLE

Homemade crumble using fresh seasonal fruits baked in our AGA served with piping hot custard

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### COINTREAU CHEESECAKE

Homemade cheesecake served with caramelised orange slices and fresh Chantilly cream

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### FOUR WAY CHOCOLATE FEST

(£1.00 supplement on two/three course special)

Homemade chocolate mint ice cream, chocolate ginger torte, chocolate syllabub and chocolate brownie square

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### BAILEYS CRÈME BRULÉE

Homemade light & creamy Crème Brûlée served with homemade shortbread & fresh Chantilly cream

**All Desserts £4.95**

### CHEESE BOARD

(Serves a minimum of two people, Not available on 2 or 3 course offer) £9.95

A fine selection of local cheeses, biscuits, onion chutney, apples, celery, grapes, watercress

## Desserts Specials

In addition to our selection above we may also have the chef's specials menu

## Hot Beverages

Americano Coffee	Freshly ground Italian Coffee and mint served with hot milk	£2.25
Cappuccino	Freshly ground Italian Cappuccino and mint	£2.35
Mocha	Cadburys chocolate infused with Italian Espresso and mint	£2.35
Latte	Freshly ground Italian Latte served with a mint	£2.35
Espresso	Freshly ground Italian Espresso (very strong) served with a mint	£1.95
Floater Coffee	topped with fresh cream	£2.55
Liqueur Coffee	Jameson Irish, Martell Brandy, Calypso Tia Maria, Bailey, Jura, Cointreau	£4.80
Freshly Brewed Tea with mints		£1.60
Earl Grey Tea with mints		£1.70
Hot Chocolate	Cadburys Hot Chocolate and mint	£2.30