

MENU & PRICE LIST CORRECT at 27/09/12

Puddings...

Luxury Home-Made Ice-Creams

Choose From Madagascan Vanilla, Milk Chocolate, Red Berries, Coconut Or Honeycomb

One Scoop...£2.95

Two Scoops...£3.95

Three Scoops...£4.75

Mango & Passionfruit Cheesecake

Creamy Mango & Passionfruit Cheesecake Mousse Layered With Crispy Sweet Biscuit Crumbs, Topped With White Chocolate Shavings & Home-Made Coconut Ice-Cream...£5.00

Double Chocolate Pie

Chocolate Biscuit Base Topped With Rich Baked Chocolate & Served With Chocolate Fudge Sauce & Fresh Raspberries...£5.00

Salterns Sticky Toffee Pudding

Classic Date & Toffee Sponge With Butterscotch Sauce & Home-Made Honeycomb Ice-Cream...£5.00

Chilled Exotic Fruit Salad

Chopped Fresh Exotic Fruits Drizzled With Elderflower Essence & Served With Our Home-Made Coconut Ice-Cream...£5.00

Blueberry & Vanilla Crème Brulee

Home-Made Dorset Blueberry Compote Topped With Rich Baked Vanilla Custard. Served Caramelised & With Accompanying Lemon Shortbread Biscuits...£5.00

Glazed Almond & Pear Tart

Shortcrust Pastry Case Filled With Almond Sponge & Poached Pear Chunks. Served With Dorset Clotted Cream...£5.00

Continental Cheese Board

Mature British Cheddar, Soft French Brie, British Blue-Veined Stilton Cheeses Served With Water Biscuits, Butter, Celery & Home-Made Apple & Cider Chutney...£6.00

Hot Chocolate Fondant

Dark Chocolate Soft Centre Pudding Made With Finest Dark Chocolate, Served Simply With Home-Made Madagascan Vanilla Ice-Cream & New Forest

Strawberries...£6.00

(To cook this dish to perfection, please allow 15 minutes cooking time)