

# DESSERT MENU

## DOLCIDESSERT

### **Ciocolata d'Autunno**

Dark chocolate mousse with prosecco granita and lemon sorbet

### **Semifreddo al Torrone**

Iced nougat parfait with Amaretto ice-cream and Frangelico Jelly

### **Terrina alle mele**

Arlette apple jelly terrine with blueberry ice-cream

### **Affogato al caffè'**

Two quenelles of our own ice cream sandwiched between a shot of espresso coffee and a liqueur of your choice

### **Assiette (2 people to share - £3 extra pp)**

Coffee Bavarois

Dark chocolate cream millefoglie

Iced nougat parfait

Lemon posset

Citrus jelly

## FORMAGGIOCHEESE

### **1 - Pecorino stagionato**

Cave aged Italian hard sheep's cheese from Tuscany. Strong flavours and aroma

### **2 – Aged Cheddar**

Rich and full-bodied with a rich and smooth finish.

### **3 - Golden Cross soft goats cheese**

Highly valued for its fresh simple flavour, with a suggestion of chicory, almonds and wild herbs

### **4 - Taleggio**

This cheese has a strong aroma, but its flavour is comparatively mild with an unusual fruity tang. Its crust is thin and studded with salt crystals.

### **5 - Gorgonzola**

Made from un-skimmed cow's milk. Buttery and quite salty, with a 'bite' from its blue veining.

**Any 3**            £2 extra

**All 5**            £6 extra