

The Manor

HOTEL | BANQUETING | SPA

DESSERT MENU

DESSERTS

Bakewell Tart with Forest Fruit Compote and Strawberry Ice cream £8.75

Mango Crème Brulee with Homemade Biscuits and Seasonal Berrie £8.75

Cream Cheese and Raspberry Cheesecake with a Mixed Coulis £8.75

Dark Chocolate Pannacotta with Mixed Berries and Fruits £8.75

Selection of Ice Creams or Sorbets- Please Ask For Available Flavours £6.50

Platter of British and Continental Cheese and Biscuits, Served with Grapes and Celery £14.50

DESSERT WINES

(31) Ch.Belingard Monbazillac – France 50ml glass - £4.50 37.5cl bottle - £26.75

(32) Muscat De Beaumes De Venise – France 50ml glass £4.50 500ml bottle) - £34.50

Taylors Late Vintage Port 50ml glass - £6.75 100ml glass - £9.50

AFTER DINNER

Filter coffee £2.25 | Cappuccino £2.75 | Café latte £2.75

Espresso single £2.25 | Espresso large £2.95

English breakfast, Earl grey, Peppermint & Assorted fruit teas £1.95

Irish, Calypso, Baileys, Cointreau, Caribbean, Disaronno £4.50

For reservations: T: 01708 555 586 E: info@themanoressex.co.uk

Allergy sufferers please ask if you need to know about any ingredients of any dish.

Dish prices are inclusive of VAT. Service is discretionary. Most major credit cards accepted. Menus are subject to change. We would kindly request that all mobile telephones are switched to silent. Please note that all deposits are non-refundable.