

# Season's Restaurant

## Desserts

*Vanilla Brulee Baked Cheesecake £3.95*  
*With seasonal berries and freshly whipped cream*

*Belgian Banana Waffles £5.00*  
*Served warm with fresh bananas, ice and clotted cream,  
drizzled with baileys Irish cream liqueur*

*Cheese & Biscuits £4.95*  
*Choose from mature cheddar, stilton or brie,  
accompanied with fresh fruit and biscuits*

*Movenpick Ice Cream £3.75 (2 scoops)*  
*Choose from vanilla, almond amaretto, chocolate,  
panna cotta raspberry and Carmelita*

*Sticky Toffee Pudding £3.95*  
*With butterscotch sauce and vanilla ice cream*

*Tarte Tartin £3.75*  
*Served warm with anglaise sauce*

*Fresh Fruit Salad £3.50*  
*Seasonal fruit served with fresh cream*

*All weights are approximate prior to cooking. All items are subject to availability. All prices are inclusive of VAT. We cannot guarantee that fish products on this menu do not contain bones. We do not guarantee any of our products do not contain nuts or nut derivatives. We will not knowingly sell any food required to be labelled as containing GM material*

# Hot Beverages

	Regular	Large
<b>Cappuccino</b> Espresso, steamed and foamed milk, lightly dusted with chocolate.	£2.85	£3.10
<b>Skinny cappuccino</b> With skimmed milk	£2.85	£3.10
<b>Latte</b> A long mild milky drink with a gentle hint of espresso coffee		£3.10
<b>Skinny Latte</b> With skimmed milk		£3.10
<b>Mocha</b> Espresso, chocolate and steamed milk, lightly dusted with chocolate	£3.25	
<b>Americano</b> Espresso based black coffee	£2.65	£2.90
<b>Classic white coffee</b> Espresso based black coffee with milk	£2.65	£2.90
<b>Espresso</b> Short, dark, aromatic coffee	£2.00	£2.40
<b>Decaffeinated coffee</b> Medium roast coffee	£2.65	£2.90
<b>Traditional Blend or Earl Grey</b>		£2.65
<b>Herbal</b> Peppermint, camomile, or green tea		£2.65
<b>Hot chocolate</b>		£3.10

Add an additional shot of Espresso for an extra 50p

## Liqueur Coffees £4.75

Try one of our piping hot liqueur coffees topped with freshly whipped cream and dusted with chocolate flakes. We are happy to make a coffee using your preferred liqueur, or why not try one of the following recommendations:

Irish Whisky

Tia Maria

Cointreau

Baileys

Drambuie

Brandy