

PLEASE NOTE THIS IS A SAMPLE MENU SUBJECT TO CHANGE

DESSERTS £7.95

All desserts are made at The Blue Strawberry

Please inform staff of any allergies or intolerance before ordering

- (v) Crème brulee: homemade biscuit* (gf)
- (v) Hot dessert of the day (see server): vanilla ice cream or custard
- (vg) Chocolate brownie: vanilla ice cream
- (v) Meringue Pavlova: Chantilly cream, summer fruits, fruit coulis* (gf)
- (v) Cheesecake of the day (please see server)
- (vg) Tiramisu: coffee and amaretto-soaked sponge layered between whipped cream cheese
- (v) Selection of ice creams & sorbets* (gf) £6.50
- Cheeseboard: trio of British cheeses with red onion jam & crackers* £9.95

MINI DESSERTS £6.50

- (v) Mini white chocolate & raspberry brulee: homemade biscuit* (gf)
or
- (v) English strawberry Eton Mess* (gf)

**Dishes may need to be adapted to cater for a Gluten Free diet, please state that you require the GF version when ordering.*

Please note: - if a brought in celebration cake is consumed instead of dessert, a "cakage" charge of £2 per person will be made

All dessert wines are also available in a taster 'shot' size (25ml) £3.50

	75ml	Bottle
<u>Rubis chocolate dessert wine (Spain)</u>	4.95	
Black forest gateau in a glass		
<u>Botrytis Semillon VAT 5 2017 (Australia)</u>	6.25	27.95
Citrus, apricot & honey flavours		
<u>Rutherglen Tawny Liqueur Muscat (Australia)</u>	6.50	32.95
White chocolate & orange on the palate followed by caramel		
<u>Sauternes Château Briatte 2014 (Bordeaux)</u>	7.95	37.95
Fine flavours of honeycomb, orange peel & apricots		
<u>Elysium Black Muscat Quady 2017 (California)</u>	7.95	37.95
Exotic wine with aromas of rose petal & lychees		
<u>Tokaji Classic Cuvee 'late harvest' 2011 (Hungary)</u>	7.95	42.95
Classic Tokaji from 30 year old vines, late harvested by hand (bottle 500ml)		

If you need us to order a taxi for you, please let us know sooner rather than later, thank you



'MOZART' CHOCOLATE LIQUEUR SHOTS

CHOCOLATE ORANGE: Mozart Chocolate liqueur & Cointreau	4.50
FERRERO ROCHER: Monin hazelnut syrup & Mozart Chocolate liqueur	4.50
CARAMEL POT: Monin caramel syrup & Mozart Chocolate liqueur	4.50
AFTER EIGHT: Crème de Menthe, Mozart Chocolate liqueur & Baileys	4.50