

The Plough Inn Dessert Menu

June 2010

With the exception of our ice cream & cheese, our desserts are all handmade by the Chefs.

White Chocolate Cheesecake

Handmade cheesecake with white chocolate and drizzled with raspberry coulis

£4.95

Trio of Pannacottas

Three individual creamy, smooth and light Italian classics! One fresh vanilla pod, one raspberry and one caramel pannacotta compliment each other perfectly.

£4.95

Summer Berry Sundae

Luxury vanilla pod and strawberry ice cream with fresh strawberries, raspberries and blueberries topped with a tangy raspberry coulis

£4.95

Blueberry and Orange Liqueur Parfait

Light and delicate parfait served with a handmade cherry shortbread biscuit

£4.95

Lemon Drizzle Cake

A wonderful light and fluffy lemon sponge served warm with lemon sauce and vanilla pod ice cream

£4.95

Luxury Chocolate Truffle Torte

Devilishly decadent and oh so good! Dark, rich chocolate torte with Amaretti biscotti and double cream

£4.95

Trio of Ice Creams

Choice of Pistachio, Banana & Butterscotch, Caramel, Vanilla, Strawberry, Mint Choc Chip or Milk Chocolate

£4.95

Trio of Sorbets

Blackcurrant, Lemon and Raspberry sorbets

£4.95

Cheese & Biscuits

Choose 3 from- Mature Cheddar, Blue Stilton, Reblochon (from Savoie in the Alps region of France, soft and creamy with some nutty flavours) or a smooth Somerset Brie. With grapes, nuts & crackers

£6.25

Coffee

£1.50

Cappuccino

£2.50

Latte

£2.50

Tea

£1.50

Twinings Teas; choice of Assam, Earl Grey, Lady Grey or Ceylon

£1.50

Hot Chocolate

£2.50

Add gooey marshmallow

happiness for 75p

Liqueur Coffees

all £3.75

topped with fresh double cream, choose from:

Jameson's Irish Whisky, Tia Maria, Disaronno Amaretto, Courvoisier Brandy,
Kahlua, Cointreau or Smirnoff Red Vodka