

# Desserts SAMPLE

White Horse lemon tart

citrus jelly stack, mango & orange mousse

Textures of autumn berries

blackberry Swiss roll, raspberry jam, dried mulberries & blackcurrant sorbet

Classic sticky toffee pudding

vanilla & fig ice cream, toffee sauce

Pistachio & olive oil cake

rosewater cream, spiced nut clusters

**£6.95**

White Horse chocolate plate

chocolate saffron pot, mini chocolate nemesis, baby chocolate pear, white chocolate ice cream

**£7.50**

Assiette of White Horse desserts to share

lemon tart, blackberry Swiss roll, pistachio & olive oil cake, sticky toffee pudding, mini chocolate nemesis

(Please allow a minimum of 10 minutes preparation time)

(Recommendation - 25ml taster of each dessert wine to complement the dessert £6.75 per person)

**£13.00**

Homemade ice cream & sorbet

please ask a member of staff for today's flavours

**£5.50**

Selection of Norfolk cheeses

homemade biscuits, frozen grapes, celery

Norfolk Dapple, Wighton, Walsingham, Binham Blue

(Recommendation - 50ml glass Tawny Port £5.80

or

25ml taster of Portal Fine White Port and Ferreira LBV £3.40)

**£8.00**

All desserts are made using locally sourced free range eggs

