

DESSERT MENU

The Classics

HOMEMADE CHRISTMAS PUDDING 6.50

With Grand Marnier Anglaise

VANILLA CRÈME BRULEE (GFA) 6.50

With a mixed berry compote and a shortbread biscuit

STICKY TOFFEE PUDDING (GFA) 6.50

Covered in toffee sauce, served with Crème Anglaise or vanilla ice cream.

CARAMAL AND HAZELNUT MERINGUE 6.50

With whipped cream, raspberries and caramel sauce

Chocolate Heaven

CHOCOLATE BROWNIE 6.50

With chocolate orange ice cream.

TRIO OF CHOCOLATE ICE CREAM 6.25

Dark chocolate, Swiss white chocolate and Oreo cookie ice cream with chocolate sauce and topped with whipped cream.

DESSERT BEVERAGES

BARROS, LBV PORT (50ML) 4.80

BARROS, 10 YR OLD TAWNY PORT (50ML) 5.95

ELYSIUM, BLACK MUSCAT (100ML) 5.50

Aromas of ripe berries, rose petals, strawberries and lychees.

MAS AMIEL, CHARLES DUPUY (100ML) 7.50

Made from the Grenache grape, ideal for chocolate desserts

OR

ENJOY ANY 3 OF THIS COLLECTION FOR 7.50

(ALL SERVED 35ML)

Ice Cream Galore

OUR HOMEMADE ICE CREAM POT (GFA) 6.50

With Almond biscotti. Please ask your server for the flavours of the day.

SALTED CARAMEL ICE CREAM 6.25

Drizzled with toffee sauce and topped with whipped cream.

MINCE PIE ICE CREAM 6.25

Topped with whipped cream and brandy sauce.

SELECTION OF SORBETS

APPLE, BLUEBERRY, ELDERFLOWER, MANGO, COCONUT AND CHILLI

1 SCOOP (1.70) - 2 SCOOPS (3.40) - 3 SCOOPS (5.10)

THE MOORINGS CHEESE BOARD

9.00

Mrs Temples Binham blue, Smoked Lincolnshire Poacher, Black Bomber cheddar and Norfolk white lady served with selection of biscuits, grapes and homemade chutney.

(PAIR IT WITH A GLASS OF PORT OF YOUR CHOICE)

COFFEE AND PETIT FOURS

3.50 PER PERSON

A choice of cappuccino, latte, Americano and espresso with homemade petit fours.

SEE OUR HOT DRINKS MENU FOR A SELECTION OF SPECIALITY COFFEE'S.