



THE

BISTRO

@ THE CARRIGALINE COURT HOTEL

DESSERTS

(€6.95)

WARM APPLE CRUMBLE

served with Salted Caramel Ice Cream (1)(3)(7)

LEMON MERINGUE TART

served with a Raspberry Sorbet (1a)(3)(7)

CHOCOLATE MOUSSE TORTE

(VEGAN)

with a Blackcurrant Coulis (1a)

WHITE CHOCOLATE & FERRERO CHEESECAKE

with a Hazelnut Base
& Chocolate Ganache Layer
(1a)(6)(7)(8b)

RASPBERRY ROULADE

accompanied by a Vanilla Crème Anglaise
and Wild Berry Compote (3)(7)

ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats
2. Crustacean
3. Egg
4. Fish
5. Peanuts (ground nuts)
6. Soybeans
7. Milk & products thereof, Lactose
8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur Dioxide/Sulphites
13. Molluscs
14. Lupines.

YOUR SERVER WILL BE HAPPY TO RECOMMEND A WIDE VARIETY
OF DIGESTIFS, COCKTAILS AND LIQUORS