



The White Hart Royal Hotel and Eatery

Home made Puddings and Afters

Sticky Toffee Pudding	£5.50
With toffee sauce and vanilla ice cream	
Passion Fruit Crème Brulee	£5.50
Served with homemade shortbread biscuits	
<i>Accompany this with a 25ml shot of our fabulous sweet dessert wine</i>	
<i>Couchany Toro Late Harvest Sauvignon Blanc, Maule Vally, Chile 25ml</i>	£1.50
Lemon and Honey Steamed Pudding	£5.50
Warm steamed pudding served with clotted cream and cracked honeycomb	
<i>Conquer your pudding with a glass of Remy Martin VSOP</i>	£3.05
Rhubarb and Stem Ginger Panacotta	£5.50
Served with fruit coulis	
Pecan and Chocolate Chip Pie	£5.50
With vanilla ice cream and chocolate sauce	
<i>Perfectly enhanced by adding a glass of Amaretto Disaronno</i>	£2.50
Iced Parfait	£5.50
Mango and coconut iced parfait in a brandy snap basket with fruit compote	
Selection of Movenpick Ice Creams	£5.50
Served with tuille biscuits	
Selection of Cheese and Biscuits	£7.50
Local and regional cheeses with homemade chutney, celery and grapes	
<i>Keep it vintage with a glass of Fonseca Bin 27 Port</i>	£4.70