Desserts

Fresh Blueberry and Honey Parfait
Fresh Blueberries with Honey Flavored Custard. Served with Home-Baked Lemon Shortbread Cookies
$5.50

Hazelnut Cheesecake
A Light and Airy Cheesecake Preparation with a Hazelnut Crust. Raspberry Coulis
$6.25

Flourless Chocolate Gateau
Layered with Orange and Coconut Cream, Garnished with Orange Preserves
$5.75

Crème Brûlée, Lavender
Traditional Crème Brûlée Scented with Lavender
$6.00

Cranwell Apple Tart
Our House Specialty Served with a Brandy Caramel Sauce
$6.00

Chocolate and Crystalized Ginger Tart
Valrhona Chocolate Ganache, Scented with Ginger and Served with Vanilla Sauce and Fresh Raspberries
$5.75

A Selection of Seasonal Fruit Sorbets
$5.25

Specialty Coffees

Italian
Amaretto di Saronno

Nutty Irishman
Frangelico and Bailey's Irish Cream

Spanish
Tia Maria, Brandy and Grand Marnier

Cranwell
Chambord and Dark Creme de Cacao

Jamaican
Tia Maria and Myers Dark Rum

Irish
Jameson's Irish Whiskey

Dessert Beverages

Essensia Orange Muscat, 1996 (Full Bottle, Half Bottle, & Glass)

Porto
Warres Warrior
Jonesca 10 Year Tawny
Warres Vintage, 1980

Cognac
Courvoisier V.S.O.P.
Martell V.S.O.P.
Martell Cordon Bleu
Remy Martin XO

Single Malt
Glenkinchi
Dalwhinnie
Talisker
Glenlivet

Christopher Bonnivier
Chef de Cuisine