



# The Waterlot Inn

*Centuries in the Making*

## DESSERT MENU

### **PINEAPPLE CARPACCIO 13**

guava gelee . coconut sorbet . passion vanilla syrup

### **MILK CHOCOLATE SEMIFREDDO 14**

bourbon . strawberry gelee . hazelnut crunch

## WATERLOT CLASSICS

### **STICKY TOFFEE PUDDING 15**

traditional english date pudding . homemade vanilla ice cream  
warm butterscotch sauce

### **HONEYCRISP APPLE & CINNAMON GALETTE 13**

crispy layers of pastry . golden baked apples . salted butter pecan  
ice cream

### **S'MORES BAKED ALASKA FOR TWO 34**

marshmallow . graham cracker . vanilla & chocolate ice cream filling  
torched meringue . flambéed tableside with black seal rum  
dark chocolate sauce & fruit coulis

### **SNICKERS BAR 14**

crunchy peanut nougat . dark chocolate mousse . salted caramel

### **TRIO OF ICE CREAM & SORBET 12**

raspberry . butter pecan crunch . passion fruit

### **ARTISAN CHEESE BOARD 18**

chef's selection of fine cheese . seasonal preserves & fresh fruit