Restaurant Forty One Dessert Menu 2017

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Dessert

Banana Swiss Roll, Buttermilk, Gingerbread Ice Cream

Blood Orange and Mascarpone

Shortbread, Praline Cream, Salted Caramel Ice Cream

Irish Orchard Apple Tart Tatin, Bourbon Vanilla Ice Cream

Selection of Homemade Ice Creams and Sorbet

Selection of Farmhouse Artisan Cheeses

'Mock Opera', Mandarin Cream, Yuzu Sorbet, Opera Chocolate Ganache

**Prices starting from €12**

FINEST INGREDIENTS FROM OUR GARDEN
LUNCH FROM 12.30pm to 2.30pm, DINNER FROM 5.30pm to 10.30pm
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