The Olde Post Inn Dessert Menu 2017

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Dessert Menu

Fig & Almond tart with banana & fudge ice cream & crème anglaise
Date & toffee pudding with salted caramel ice cream
Tiramisu
Vanilla Crème Brulee
Warm chocolate fondant with mint & chocolate chip ice cream
Rhubarb Baked Alaska
Wild Cavan vanilla honey, warm rice pudding, vanilla ice cream & meringue
Selection of Irish Cheese
Pastry Chef: Bríd Teevan

Tea / Coffee and Petit Fours
Coffee: Bell Lane, Mullingar – Artisan Coffee Roaster
Freshly Ground Decaf Coffee
Selection of Herbal Teas is also available
Liqueur Coffees € 7.10

Dessert Wine
Domaine Cauhape, Jurancon, 2011
½ Btl €17.00, lass €4.70
Chateau Jolys Jurancon 2010
€4.70
Muscat de Beaume de Venise 2012
€5.70
Sauternes Grand Cru Classe A/C 09
Chateau de Malle
½ Bottle €45.50
Glass €13.20
Liqueurs
€5.05