



DESSERT MENU

Holm House Restaurant & Gardens

Deconstructed Banoffee Pie	£8.95
Summer Fruit Tart <i>With Apricot & Brandy Glaze</i>	£8.95
Mirror Glazed Chocolate Marquise <i>Served with Cherry Sorbet, Duo Chocolate Soils & Raspberry Pearls</i>	£8.95
Hazelnut & Praline Crème Brulee <i>Served with White Chocolate Shortbread</i>	£9.95
Cookie Crumb Sundae <i>Served with Hazelnut Chocolate Sauce, Vanilla Ice Cream & Squirty Cream</i>	£9.95
Lemon Cheesecake <i>Served with Candied Lemon Zest</i>	£9.95
Cheese Board <i>Selection of British & Continental Cheeses Served with Grapes, Celery, Fig Chutney & Selection of Cheese Crackers</i>	£12.95

TEA & COFFEE

Award winning Loose Leaf Tea from Novus and the Finest Illy Coffee with its distinct Taste & Aroma

Pot of Loose Leaf Tea <i>Please ask your server for our Tea Flavour Selection</i>	£3.95
Americano	£3.25
Café Latte	£4.50
Cafetiere Single/Double	£3.50 / £5.95
Cappuccino	£3.95
Espresso Single/Double	£2.25 / £3.50
Hot Chocolate	£3.95

V denotes Vegetarian, Vg denotes Vegan

*Please note a 10% discretionary service charge will be added to Your bill, all of which goes to the staff.
All of our food is prepared in a kitchen where nuts are present, therefore we cannot guarantee the absence of traces of nuts in any of our dishes.
If you have any special dietary requirements or food intolerance please let a member of the team so we can advise accordingly.
Due to all dishes being made fresh to order there may be a short wait during busy periods.*