

# The Corn Mill Lodge Hotel

## Menu International 2009

### Desserts Selection

Rhubarb Trifle <i>Topped with Devon Custard, Whipped Cream and finished with a crumble</i>	£4.75
Treacle Sponge <i>Light Sponge with Treacle, served with warm Devon Custard and Fresh Fruit</i>	£4.50
Tiramisu <i>A classic Italian dessert</i>	£4.50
Crème Brulee <i>Served with Whipped Cream and Fresh Fruits</i>	£4.50
Lemon Meringue Pie <i>Served with a Mango Coulis and Whipped Cream</i>	£3.95
Warm Chocolate Fudge Cake <i>Drizzled with a Chocolate Sauce, served with Vanilla Ice Cream</i>	£4.50
Italian Chocolate Fondant <i>A light Chocolate Sponge with a soft Chocolate centre, served with Pouring Cream</i>	£4.50
Fruit Topped Cheesecake <i>Ask for details of toppings on the day, served with Whipped Cream</i>	£4.50
Home Made Almond & Cherry Square <i>Served with Pouring Cream or Custard (please state)</i>	£4.50
Jam Roly Poly <i>Served with Devon Custard</i>	£4.50
Cheese & Biscuits <i>Accompanied with Celery Sticks, Apples, Grapes and Crackers</i>	£4.50
Vanilla Ice Cream <i>Topped with Whipped Cream, Wafer and Fresh Fruit garnish</i>	£3.75
Mixed Ice Cream <i>Topped with Whipped Cream, Wafer and Fresh Fruit garnish</i>	£3.95

**Most Desserts are served with Whipped Cream – this can be substituted with Pouring Cream on request**

**DIABETICS & GLUTEN FREE DINERS – please ask for fresh fruit salad @ £3.95**

**Starter Menu and the Dessert Menu**