

★★★
THE WYATT HOTEL
DINE | DRINK | DISCOVER

DESSERT MENU

Vegan Treat (V, N, So) **GF**

Chocolate and Coconut Tart served with Vegan Vanilla Ice-cream

€7.25

Salted Caramel Cheesecake (E, M, S o, N, C)

Served with Fresh Cream

€7.25

Dark Chocolate Mousse Dome (E, M, So, C)

Rich Dark Chocolate Mousse in a Chocolate Shell

€7.95

Eton Mess (M, Su, E)

Mixed Berry Compote, Yoghurt, Crushed Meringue and Fresh Cream

€7.25

Raspberry and Pastry Cream Tartlet (E, C, So, M)

Lemon Curd Meringue Gelato

€7.95

Cheeseboard (M, Su, C, N, Mu)

Selection of Three Irish Cheese

Served with Crackers and Cucumber Relish

€13.50

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(C) Contains cereals, (M) Contains milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (Mo) Contains molluscs, (So) Contains soya, (Ce) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (Su) Contains Sulphite, (L) Contains lupin