

# Dessert menu

All 16

## Potted Cheesecake

Vanilla cheesecake topped with berry sorbet and berry textures, garnished with vanilla crumb. **GF**

## Callebaut Chocolate Tart

Callebaut Belgian chocolate tart, brandy snap cigar, soft cream and chocolate soil. **GF**

## Lavendar Crème Brulée

Creamy lavender brulée, house made boysenberry and chia seed compote accompanied by lemon and almond shortbread. **GF**

## Ultimate Chocolate Fudge Sundae

Vanilla bean ice cream layered with a rich house made chocolate fudge sauce, garnished with chocolate flecks and honey wafers. **GF**

## Dessert of the Day

Enjoy a special creation from our pastry team.

Dairy free dessert option is available on request.

V Vegetarian | GF Gluten free | DF Dairy free



# Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

Phone 0800 272 687 email: [info@ascotparkhotel.co.nz](mailto:info@ascotparkhotel.co.nz)  
[www.ascotparkhotel.co.nz](http://www.ascotparkhotel.co.nz)

## Liqueur coffee

Royale - Cognac  
Caribbean – Dark Rum  
Gaelic – Whisky  
Calypso – Tia Maria  
Mexican - Kahlua  
Orange Blossom - Cointreau  
Prince Charles - Drambuie  
Roman – Vanilla Galliano  
Irish – choice of Baileys or Jameson's

## Coffee

Short Black  
Long Black  
Hot Chocolate  
Chai Latte  
Flat White  
Cappuccino  
Mochaccino  
Affogato  
Americano

## Ti Ora Tea

### "The tea of wellbeing"

Breakfast & Manuka

Earl Grey, Lemongrass & Manuka

Peppermint, Spearmint & Kawakawa

Green Tea & Kawakawa

Summer Fruits & Manuka



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