

Desserts

All 16.5

Potted Cheesecake

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

Roasted Hazelnut Ice Cream Sandwich

Spiced rum & raisin ice cream and Nutella snow.

Callebaut Dark Chocolate Mousse

With raspberry creamaux, red fruit textures, meringue and Chantilly creme. **GF**

Crème Brulée of the day

Accompanied by lemon and almond shortbread. **GF**

Burnt Lemon Silk Tart

Albertine's honey ice cream and blackberry compote.

Frozen Macadamia Parfait

With salted caramel sauce, preserved apricots and praline crumble. **GF**

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
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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