

Dessert menu

15.5 each

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 on request**

Crème Brulée

Creamy baked Brulée, house made Central Otago fruit compote and cumin shortbread.

Ultimate Chocolate Fudge Sundae

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

Toffee Pudding

Served warm with butterscotch sauce and vanilla bean ice cream.

V Vegetarian | GF Gluten free | DF Dairy free



Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

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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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