

Desserts

Served from 12 noon daily

Warm Apple Crumble with Cinnamon, Granola and Custard TN WH EG MK	€8
Warm Chocolate And Honeycomb Brownie with Salted Caramel Ice Cream and Chocolate Sauce MK EG PN SP TN	€8
Oreo Cookie Cheesecake with Butterscotch Sauce and Chantilly Cream TN WH MK PN	€8
Maltesers Sundae with Crushed Malteser, Crème De Menthe or Baileys Liqueur, Vanilla Ice Cream and Chocolate Sauce WH MK	€8
Classic Tiramisu with Mocha Coffee Ice Cream and Honeycomb WH MK PN EG	€8
Lemon Cheesecake with Almond Praline, Scottish Gingerbread Shortbread Biscuit and Blood Orange Sorbet WH MK EG PN	€8
Wicked Chocolate Mousse with Ginger Nut Biscuit and Chocolate Truffle WH MK EG PN	€8
Irish Farmhouse Cheeseboard A Selection Of Cheeses, Ballymaloe Relish, Mixed Grapes and Cheese Crackers	€8

At Middleton Park Hotel, we use the best of locally sourced products & wholesome natural ingredients.

Food and beverage items for sale contain the following allergens:

Peanuts PN | Tree nuts TN | Sesame SE | Wheat WH | Lupin LP | Eggs EG | Milk MK | Soya SY | Fish FH
Crustaceans CS | Molluscs MS | Celery CY | Mustard MD | Sulphites SP

All dishes may contain traces of nuts | Vegetarian or can be prepared as Vegetarian (V)

If you suffer from or have the potential to suffer from allergies, even though the allergens are listed on the menus,
please make contact with one of our staff and inform us of your dietary requirements.