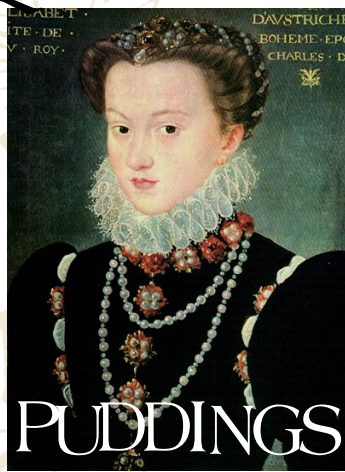


THE QUEEN'S HEAD



Home made sweets and puddings from £4.75

All our desserts are homemade and come served with freshly whipped cream unless otherwise stated

COLDSWEETS

Crème Brulee
Lemon Curd Cheesecake
Tiramisu
Raspberry & Amaretto Trifle
Chocolate Nut & Raisin Fudge Pie
Poached Pear in mulled wine
Vanilla Pannacotta with oranges in Grand Marnier
Chocolate Pots
Fresh Fruit Pavlova with a Fresh Fruit Coulis

HOTPUDDINGS

Pecan Pie (with vanilla ice cream)
Cherry Bakewell Tart
Sticky Toffee Pudding with a Toffee Sauce
Brioche Bread and Butter Pudding
Fresh Fruit Crumble of the Day (with crème anglaise or ice cream)

ICE CREAM & SORBET

Blackcurrant Sorbet served in a Brandy Snap Basket or
A Trio of Local Ice Creams

CHEESE PLATTER

Stilton
Brie
Llanrwst Smoked Cheddar
Goat's Cheese
all served with a selection of biscuits and a pot of sticky onions **£5.75**

DESSERT WINE

Chateau Manos, Cadillac, 2001 £19.95 Bottle

Small privately owned estate.
A sweet concentration of rich fruit flowers

Brown Brothers, Orange Muscat 2001 £11.95 Half Bottle

Bright straw gold, fragrant orange blossom
aroma with a crisp citrus finish

Muscat de Beaumes-de-Venise £4.25 Glass (125ml)

Delicious fresh fruit flavours of natural sweetness

PORT

Fonseca Bin 27 Fine Reserve Port £19.95 Bottle
£9.95 Half
£3.25 (50ml) Glass

BEVERAGES

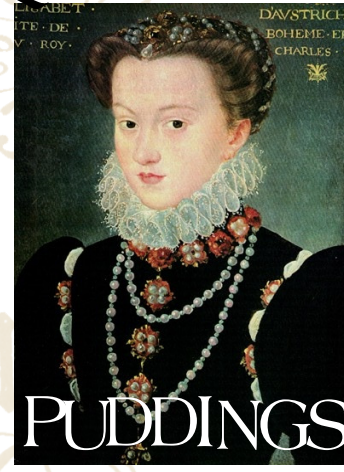
Filter coffee served with freshly whipped
cream or milk and home made mint fudge £2.10

A liqueur coffee of your choice £4.50

Twinnings Traditional English Tea
Fruit Infusions a variety of fruit & herbal brews £2.00 per person

Box of homemade fudge to take away £3.75 (may contain nuts)

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