

# P U D D I N G S

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- All at £6.50 -

### VANILLA PANNACOTTA

*Chilled mulled wine and berry soup (D, SD)*

### WARM APPLE TART

*Cranberry ice cream (V, G, D, E)*

### CHOCOLATE BROWNIE

*Marshmallow, peanut butter ice cream (E, N, D, V)*

### HOMEMADE CHRISTMAS PUDDING

*Brandy sauce (G, SD, N, E, D)*

### A SELECTION OF PUDDINGS TO SHARE

*Enjoy a taste of all the Daffodil's puddings  
(G, E, D)*

- £15.00 -

## I C E C R E A M S & S O R B E T S

- Three scoops for £5.00 -

### ICE CREAM

*Vanilla, Chocolate, Peanut butter (E, D)*

### SORBET

*Raspberry, Lemon, Mango*

## A R T I S A N C H E E S E S

- A choice of three cheeses £8.50 or five cheeses £10.00 -

### PERL LAS

*A wonderful Welsh blue cheese with a unique flavour,  
delicate and gently salty with spicy blue overtones.  
(Cow's milk, pasteurised) (V)*

### RAGSTONE

*A delicious ripened, English goats cheese log that is  
mellow with a creamy lemony texture.  
(Goat's milk, unpasteurised)*

### GODSELLS DOUBLE GLOUCESTER

*This award winning cheese is matured for at least 5 months.  
It has a firm, flaky texture and a rich clean flavour.  
(Cow's milk, pasteurised) (V)*

### OLD WINCHESTER

*A nutty hard cheese, matured for 18 months or longer.  
the texture is dense and similar to Parmesan.  
(Cow's milk, pasteurised) (V)*

### WIGMORE

*A subtle, delicate Brie style cheese.  
It's exceptionally smooth and creamy.  
(Sheep's milk, unpasteurised) (V)*

*All our cheeses are served with biscuits, celery,  
grapes and fruit chutney (C, G, L, D, N, S, D)*

### ALLERGEN KEY

(c) Crustaceans (ce) Celery (d) Dairy (e) Eggs (f) Fish (p) Peanuts (g) Gluten (l) Lupin (n) Nuts (mo) Molluscs (mu) Mustard  
(s) Soya (sd) Sulphur Dioxide (se) Sesame Seeds (v) Vegetarian

THE DAFFODIL