

The
Baby Swan
BAR & BRASSERIE

at

HOTEL

RENDEZVOUS

EAT | SLEEP | RELAX | CELEBRATE | EXPLORE | CRUISE

Dessert Menu

Desserts

Crème Brûlée
V (GF available)
with chocolate cookie

Sticky Toffee Pudding V
with toffee sauce, honey comb & cinder toffee ice-cream

Cherry Iced Parfait
V GF (contains nuts)
with cherry jelly, toffee, dark chocolate soil & sesame tuile

Chocolate Mousse Cake V
with puffed wild rice, vanilla ice cream & passion fruit gel

Winterberry Cheesecake V
with Italian & french meringue & burnt white chocolate

Chefs Mixed Ice Cream V GF
3 scoops of flavoured ice cream with raspberry coulis

All Desserts £5.95

After Dinner Drinks

Espresso
£1.60

Double Espresso
£2.50

Americano
£2.00

Latte
£2.50

Cappuccino
£2.50

Tea
£2.00

Liqueur Coffee
served with a house liqueur of your choice

Cheese Board

Yorkshire Blue

Yorkshire Blue is a traditional, vegetarian, blue cheese made from 100% Yorkshire cow's milk. When launched in 1995, Yorkshire Blue was Shepherds Purse's first blue and first cow's milk cheese. Handcrafted, the cheese is matured over a period of 8 weeks during which the cheese is turned one at a time to ensure uniform blue veining and creaminess. Upon ripening, the cheese is buttery, sweet and mild in flavour. Extended ageing gives it a more pronounced flavour, but it will always remain mild & creamy.

Wensleydale

Yorkshire Wensleydale or simply Wensleydale is a historic fresh, mild cheese that has been made in Wensleydale, North Yorkshire since 1150 by Cistercian monks. These monks continued to make the cheese until the dissolution of their monasteries in 1540. A Real Yorkshire Wensleydale is creamy-white in colour has a supple, crumbly, moist and flaky texture. It appears similar to a young Caerphilly. The flavour is mild, clean, and slightly sweet with hints of wild honey savour and fresh acidity. As it ages the cheese develops a fuller, deeper flavour as well becomes firmer.

Brie

Brie is the best known French cheese and has a nickname "The Queen of Cheeses". Brie is a soft cheese named after the French region Brie, where it was originally created. Several hundred years ago, Brie was one of the tributes which had to be paid to the French kings. Brie is produced from the whole or semi-skimmed cow's milk. Brie cheese is slightly pale in colour with a greyish tinge under a rind. Its flavour varies depending upon the ingredients added while producing the cheese.

with Piccalilli, Branston Chutney, and Assorted Crackers

Trio of Cheese for One - £8.50

Trio of Cheese for Two - £11.50



Where possible we buy our seasonal fruit and vegetables from across Britain. Our meat & poultry is provided by Penny's of Clayton-Le-Moor and we only use the finest local free-range eggs. All our breads are baked in house by our Chefs. Prices are quoted at the current rate of VAT at 5% and are subject to change. Please notify your server prior to ordering of any food allergies or request further information.

Many of our dishes can be modified to suit dietary requirements