

DESSERTS

OPERA - £6.50

Coffee butter cream layered with chocolate ganache and almond sponge soaked with a rich coffee and rum glaze

PISTACCHIO CHIBOUSTE- £6.50

A light chiboust made of Crème patissiere, Italian meringue and whipped cream folded with grounded Iranian caramelised pistachios

MOROCCAN SWEETS - £5.50

A selection of home made finger sweets similar to baklawa with almonds, pistachio and orange flower water

VANILLA CASSIS MOUSSE- £6.50

Set on plain sponge base and a layer of blackcurrant mousse and vanilla chiboust topped off with a blackcurrant glaze and decoration

LEMON CURD TART - £4.50

Sweet tart base with a tangy homemade lemon curd filling, glazed and topped with a lemon julienne

MANGO RASPBERRY CHEESECAKE - £6.50

A mango flavoured mix filled with a middle of fresh raspberries and glazed with a mango and raspberry glaze
(Gluten free)

FRESH FRUIT SALAD - £7

MIX ICE CREAM- £6.50

Ask your waiter for todays flavours

Allergens:

Desserts not suitable for customers with allergies to nuts, almonds, and other dry fruits.