



THE SWAN HOTEL

NEW ALRESFORD
Hampshire

www.swanhotelalresford.com



swanhotelalresford



@swanhotelalresford



@TheSwanHotel3

(V) VEGETARIAN | (VGO) VEGAN OPTION | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION AVAILABLE. PLEASE REQUEST WHEN ORDERING

PUDDINGS

(ALL £9 UNLESS STATED)

CHOCOLATE FONDUE:

A POT OF VELVETY WARM CHOCOLATE SERVED WITH FRESH SEASONAL FRUIT, FLUFFY MARSHMALLOWS, AND CRUNCHY HONEYCOMB PIECES FOR DIPPING (GF/V)

TRADITIONAL BAKEWELL TART:

A CLASSIC ALMOND AND RASPBERRY TART, SERVED WITH SMOOTH POURING CREAM (V)

PEAR AND GINGER CRUMBLE:

TENDER PEARS BAKED WITH WARMING GINGER BENEATH A GOLDEN BUTTERY CRUMBLE TOPPING, SERVED WITH CREAMY VANILLA ICE CREAM (V)

TRIPLE CHOCOLATE BRIOCHE BREAD AND BUTTER PUDDING:

RICH BRIOCHE LAYERED WITH WHITE, MILK, AND DARK CHOCOLATE. BAKED UNTIL GOLDEN AND FINISHED WITH WARM VANILLA CUSTARD (V)

PISTACHIO AND WHITE CHOCOLATE SUNDAE:

PISTACHIO AND WHITE OREO CRUMB, PISTACHIO ICE CREAM WHITE CHOCOLATE MOUSSE, CHOCOLATE SAUCE, WHITE CHOCOLATE PENCIL (GFO/V)

THREE SCOOPS OF DAIRY ICE CREAM:

CHOOSE FROM A SELECTION OF ICE CREAM AND SORBET. SERVED IN A CRISPY BRANDY SNAP BASKET (GFO/V/VGO)

CHEFS CHEESE BOARD:

£10.5

A SELECTION OF ARTISAN DORSET CHEESES FROM BOOK AND BUCKET: CRANBORNE BLUE, SMOKED WORDSWORTH, AND BLYTON SHEEP'S MILK CHEESE, SERVED WITH ACCOMPANIMENTS (GFO/V)



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