

CENTENNIAL COURT RESTAURANT

DESSERTS

House made Boysenberry Ice Cream <i>gf</i>	10
Dark Chocolate Mousse <i>gf</i> w/ rhubarb & berry compote	14
Sticky Toffee Pudding <i>gf</i> w/ caramel sauce & honeyed cream cheese	13.5
Spiced Poached Pear <i>gf</i> (<i>df</i> available on request) served hot w/ a blackcurrant sauce & mascarpone cream	14
Crème Brulée <i>gf</i> w/ almond biscotti	12.5
Affogato <i>gf</i> house made vanilla ice-cream, a shot of espresso & a shot of Kahlua	12
House made Citrus Sorbet <i>vegan/gf/df</i>	10

Served from 5-9

DESSERT MENU