

Julian's Restaurant

Deliciously Tempting Home Made Desserts - £4.95

Chocolate Assiette - £5.95

(A wicked selection of naughtiness)

A mini rich baked chocolate fondant pudding. (Sink into the warm molten chocolate fondant centre).

A mini wedge of dark chocolate tart (Rich Belgian couverture served on a chocolate pastry)

A mini orange and Cointreau parfait iced cone.

Lemon Tart

Sweet pastry case layered with chantilly cream and smooth lemon curd. Served with sweet lemon syrup.

Individual Baked Alaska

A layer of liquor soaked sponge under Cornish vanilla ice cream coated with fired Italian meringue.

Garnished with chocolate and mango coulis

Tiramisu

Classic Italian trifle flavoured with kaluha liqueur

Crème Brulee

Rich baked brulee custard garnished with berries and a topping of sugar bark

'Julian's' Bread and Butter Pudding

(Cannot tell you how it's made - but miss it at your peril!) Served with sauce anglaise

Bramley Apple and Nutmeg Pie

Served with Chantilly cream or custard or vanilla ice cream. (Luxury ice cream 75p extra)

White Lady Poached Pear & Vanilla Ice

Conference pear poached in English Perry, cinnamon and clove syrup. Served on a sponge base with homemade Vanilla pod ice cream. Drizzled with a citrus dressing

Soft Fruit Pavlova *(Not for the faint hearted)*

A selection of fresh fruits served with Julian's meringue, ice cream, Chantilly cream and marshmallows.

Cheshire Farm Ice Cream

Three scoops as available (Vanilla / Strawberry / Chocolate / Mint Choc Chip / Baileys / Blackcurrant & Liquorice). Served with home-made coulis.

British Cheese Board - £6.95 *(With Port - extra)*

Choose three cheeses from list overleaf. Served with Artisan bread, biscuits, celery, grapes & quince jelly

(For a selection of dessert wine and coffees etc please see overleaf)

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British Cheese Board Selection

Devon Blue

Made by Robin Congdon Totnes with unpasteurised milk of Ayrshire cows and French method – using undrained curds and wrapping in foil to mature for 8 months. Very mellow and creamy with sharp and complex blueing. (Made with vegetarian rennet.)

Snowdonia Extra Mature Cheddar

Best seller, also known as Black Bomber. This very creamy, tangy cheddar is made with pasteurised milk and vegetarian rennet.

Inglewhite Smoked Goat

From Preston. Mellow, milky goats cheese. Smoked for 2-3 days over chippings made from old whisky barrels. (Made with pasteurised milk and vegetarian rennet.)

Gabriel Blue

From Preston. A smooth nutty flavour with sharp blueing. (Made with pasteurised milk and vegetarian rennet.)

Cenarth Brie

From West Wales. Soft and buttery hand made Brie. (Made with pasteurised milk and vegetarian rennet.)

Mrs Kirkham's Lancashire

Made in Goosnargh, Lancashire for centuries. (Made with unpasteurised milk and vegetarian rennet.)

(All cheeses supplied by The Liverpool Cheese Company, Woolton)

Dessert Wine

Moscatel de Valencia (or as avail) – 125 ml glass - £ 3.90

Selection of Coffees and Teas

(Served with Home Made Biscuit and Truffle/Chocolate)

Fresh Filter Coffee - £1.75

Served with fresh cream

Filter Decaf - £1.95

Served with fresh cream

Cappuccino / Latte / Mocha - £1.95

Dusted with chocolate

Espresso -£1.95 Double -£2.45

Strong black coffee

Floater Coffee – £2.25

Black coffee with cool whipped fresh cream on top

Liqueur Coffee - £3.95

With any Liqueur, Martell Brandy or Famous Grouse Whisky

Breakfast Tea / Decaf Tea - £1.75

Twinings Tea - £1.95

Camomile / Earl Grey / Green Tea / Infusions / Jasmine / Lady Grey / Lapsang Souchong / Peppermint

Baileys Capp/Latte-£3.95

Cappuccino or Latte with a shot of Baileys