



BIG BLUE HOTEL

DESSERT & CHEESE MENU

Cherry Bakewell tart (538 kcal)

Clotted cream, strawberry coulis

Apple & blackberry crumble (166 kcal)

Granola crumb, custard

Fruit of the Forrest Crème Brulee (803 kcal)

Shortbread biscuit (GF Option without biscuit)

Warm chocolate brownie (707 kcal)

Vanilla honeycomb ice cream, chocolate sauce

Baked Vanilla cheesecake (GF) (117 kcal)

Authentic baked vanilla cheesecake, fruit compote

Mrs Dowsons ice cream

Local dairy farmhouse ice cream

Chocolate (212kcal per scoop) Vanilla (192kcal per scoop) Strawberry (192kcal per scoop)

Sticky toffee pudding (1024 kcal)

Toffee sauce, vanilla ice cream

£7.25

Lancashire cheese sampling platter (477 kcal)

Lancashire Blue, Grandmas Singleton, Rioja and red onion, Innkeepers Choice, chutney, celery and water crackers

£8.45

Our desserts are homemade & freshly prepared

ERRAZURIZ LATE HARVEST, SAUVIGNON BLANC, CASABLANCA VALLEY

Papaya, peach, apricot and mango combine well with honey and spices

100ml Glass £7.50

(V) Suitable for vegetarians. GM FOODS – It is our policy not to use genetically modified products in our food.

Fish products may contain bones. Wherever possible all our products are sourced locally.

All products are subject to availability. All prices are inclusive of VAT

Before ordering please advise a member of our team if you have any food intolerances or allergens.

ADULTS RECOMMENDED DAILY INTAKE IS 2000 kcal