

- Hot ricotta dumplings, strawberry puree, vanilla ice cream
- Pistachio cake, yoghurt pannacotta, apricot puree, apricot ice cream (GF minus cake)
- Peanut butter parfait, caramelised banana, chocolate shortbread (GF minus shortbread)
- Salted caramel chocolate delice, caramel ice cream, honeycomb (GF)
- Selection of ice creams and sorbets (GF)

**All above £6.95**

**Choice of local cheeses served with celery, grapes, biscuits and chutney. - (GF biscuits available).**

### **Herefordshire Hop**

pasteurised cow's milk it is mellow sweet buttery made at Laurel Farm by Charles Martell, Dymock and Gloucestershire. The cheese is coated with toasted hops.

### **Finn**

Finn is an unpasteurised, soft-white cheese produced by Charlie Westhead of Neal's Yard Creamery. It is the only triple cream cheese made in England. Firm with a rich, double creamy texture, the mild cheese is fresh and lactic when young taking on a mush roomy and nutty taste as it matures. Like other French cream cheeses, 10% additional cream is added before the actual process of cheese making starts.

### **Perl Las**

Perl Las, meaning blue pearl, is unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtones.

### **Dorstone**

A matured ash coated goats cheese cylinder. It has a lovely chalky texture and a flavoursome zesty tang. Named after the nearby village of Dorstone and produced on Dorstone Hill.

### **Wookey Hole**

Cave aged Cheddar is traditional PDO cheddar made on the Ashley Green Estate. The cheese is made to traditional methods by a highly skilled team of cheese makers. Each stage of the process is performed by hand, from the turning of the curds to the wrapping of each truckle in cheesecloth. The Cheddars are then taken to the Somerset Caves to mature naturally in an environment which ensures they remain moth-wateringly moist and packed full of the distinctive, earthy and nutty flavours of the caves

**A choice of three cheeses £7.50. All five cheeses for two to share £13.95**

Pot of tea served (choice of herbal, fruits, English breakfast or Earl Grey)	£3.75 per person
Pot of filter coffee	£3.75 per person
A choice of speciality coffee, Americano, Café au Lait, Espresso	
Latté or Cappuccino	£3.75 per cup
Your choice of liqueur coffee	£6.00
All above served with petit fours	

**GF – Gluten Free**

### **Wilton Court Restaurant with Rooms – Awards**

Please visit <http://wiltoncourthotel.com/awards-wilton-court-restaurant-with-rooms/>

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