

*Alexander's*  
*Brasserie*  
Rufford Arms Hotel @<sup>The</sup>

## **Desserts**

### **Desserts**

#### **Homemade Ice Cream**

Please ask for today's home made flavour. Served in a brandy snap basket with a pan of warm chocolate sauce

**£5.75**

#### **Crème Brulée**

Vanilla Crème Brulée with homemade biscuit

**£5.75**

#### **Raspberry Bakewell Tart**

Served warm with homemade cherry ice cream & raspberry coulis

**£5.75**

#### **Chocolate Profiteroles**

Choux pastry buns filled with strawberry Chantilly cream finished with warm chocolate sauce

**£5.75**

### **Apple & Sultana Crumble**

Vanilla soaked sultanas with braised brambling apples, topped with a light crumble mix and finished with custard

**£5.75**

### **Carrot Cake Sundae**

Pieces of moist carrot cake, with mascarpone Chantilly cream and vanilla ice cream, topped with a carrot cake crumb

**£5.75**

### **Plain & Simple Selection of Ice Creams [Gluten Free]**

Chocolate, strawberry &/or vanilla ice cream, served with sugar wafers (Gluten free when taken without the wafers)

**£4.99**

### **3 Cheese & Biscuits Platter**

Selection of Lancashire, Stilton, Cheddar, Blacksticks blue & Brie cheese served with biscuits, grapes, celery and homemade chutney

**£7.99**

### **5 Cheese & Biscuits Platter**

Selection of Lancashire, Stilton, Cheddar, Blacksticks blue & Brie cheese served with biscuits, grapes, celery and homemade chutney

**£9.99**