

BRON Y LLYS B&B

Dinner Menu Choices - Pudding Course

❖ *Baked Pears*

Pears slow baked with port and spices and served with *vanilla ice cream*

❖ *Divine Brownies*

Brownies made with dark Divine chocolate and cooked to perfection for an intense, gooey chocolate hit, served with *berries and vanilla ice cream or crème fraîche*

❖ *Apple & Blackberry Crumble*

Local apples and foraged blackberries combined to create that classic British autumn treat, served with *custard or vanilla ice cream*

❖ *A trio of Welsh cheeses*

For example: Little Black Bomber (superb Snowdonia Cheddar); Perl Las (organic, delicate, blue Caerphilly cheese) and Drewi Sant (mead washed tangy soft cheese) served with *oatcakes & red onion marmalade*

❖ *Exotic Fresh Fruit Salad*

An array of ripe, sweet fruit in an orange juice and spice sauce, delicious and healthy – the virtuous choice, served with *cream*

❖ *Tiramisu*

This luscious pudding, with coffee, sponge, liqueur, and mascarpone cheese means “pick me up” in Italian!

❖ *Sticky Toffee Pudding*

The ultimate, indulgent comfort food – rich dark soft sponge speckled with dates and with lashings of warm toffee sauce, served with *ice cream or cream*

❖ *Tunisian Orange and Almond Cake*

A flourless, moist zesty cake infused with cloves and cinnamon and star anise, served with *baked clementines and crème fraîche*

❖ *Bread & Butter Pudding with Roasted Plums*

Light and airy, with a hint of spice, this is made with brioche, raisins and a creamy custard and served with plums slow roasted in the Aga and *cream or ice cream*