

DESSERTS

POTTED CHEESECAKE

vanilla cheesecake • berry sorbet • vanilla crumb **GF**
\$17

PANNA COTTA

blackcurrant • almond crumb • white chocolate • hibiscus jus **GF**
\$16.5

SINGLE ORIGIN CHOCOLATE MOUSSE

candied Catlins hazelnuts • burnt orange crème fraîche
• biscoff textures
\$17

CRÈME BRÛLÉE

lemon & almond shortbread • cream **GF**
\$16.5

GINGERBREAD PUDDING

butterscotch • vanilla bean ice-cream • chantilly cream
\$16

VANILLA BEAN MADELEINES

chocolate fondue • berry textures • chantilly cream
\$16.5

V-Vegetarian | GF-Gluten free | DF-Dairy free



Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

Phone 0800 272 687 email: info@ascotparkhotel.co.nz
www.ascotparkhotel.co.nz

LIQUEUR COFFEE

Royale - Cognac
Caribbean - Dark Rum
Gaelic - Whisky
Calypso - Tia Maria
Mexican - Kahlua
Orange Blossom - Cointreau
Prince Charles - Drambuie
Roman - Vanilla Galliano
Irish - choice of Baileys or
Jameson's

COFFEE

Short Black
Long Black
Hot Chocolate
Chai Latte
Flat White
Cappuccino
Mochaccino
Affogato
Americano

TI ORA TEA

"THE TEA OF WELLBEING"

Breakfast & Manuka
Earl Grey, Lemongrass & Manuka
Peppermint, Spearmint & Kawakawa
Green Tea & Kawakawa
Summer Fruits & Manuka



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