

DIGLIS HOUSE HOTEL

PUDDING

Club

FRIDAY 4TH OCTOBER | 6PM

MAIN COURSES

Roast Chicken, Fondant Potato, Fine Beans, White Wine Chicken Jus

Or

Slow Roast Aubergine, Spiced Fondant Potato, Ratatouille Sauce - VE

FOLLOWED BY A BUFFET SELECTION OF AUTUMNAL DELIGHTS...

Banana Denmark – Layers of Toffee, Bananas, Banana Cream - GF

Croissant “Bread & Butter Pudding” White Chocolate & Raspberries

Vegan Pumpkin Pie – VE

Sticky Date & Prune Pudding

St Emilion au Chocolate – Brandy-soaked Biscuits covered in Chocolate Ganache

Orange & Almond Pudding - GF

Dark Chocolate Brownie – GF

Spiced Plum Pavlova – GF

Apple Tart “Normandie” – Puff Pastry, Crème Pâtissier & Sliced Apple

Followed by your choice of Tea or Filter Coffee.

£ 3 5 . 0 0 P E R P E R S O N

To book your ticket call us on 01905 353 518 or email us at info@diglishousehotel.co.uk.

Full payment taken upon booking, tickets purchased are non-refundable.