

DIGLIS HOUSE HOTEL



# PUDDING Club

THURSDAY 20TH MARCH 2025 | 6PM  
£38.00 PER PERSON

## Main Courses

Roast Salmon, Crushed New Potato, Fine Beans & Samphire (GF)

Or

Roast Roscoff Onions, Onion Cream, Crispy Leeks & Nuts, Burnt Shallot Puree  
(VE, N, GF)

## Followed by a Buffet Selection of Pudding Delights...

Panettone Bread & Butter Pudding

Chocolate & Espresso Mousse (GF)

Lemon & Almond Polenta Cake (GF, N)

Diglis Pavlova, Poached Oranges (GF)

Sticky Toffee Pudding

Burnt Basque Cheesecake, Liquorish (GF)

Pear & Almond Bordalu (VE)

Served Alongside:

Clotted Cream,

Berry Compote,

Crème Anglaise



Followed by your choice of Tea or Filter Coffee.

GF - Gluten Free. VE - Vegan. N - Contains Nuts.

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

