


2013

Wild Geese Restaurant Dessert Menu, 2013

Wild Geese Restaurant

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THE WILD GEESE RESTAURANT



DESSERTS

Trio of Dark Chocolate Desserts

Classic Vanilla Crème Brulee served with a Lemon Curd Ice-cream

Dark Chocolate Brownie served with its own Ice-cream

Raspberry Parfait layered with Fresh Strawberries and Brandy Snap Biscuits

Lemon Tart topped with Italian Meringue served with a Raspberry Sorbet

Dessert Plate of The Wild Geese Restaurant
(supplement per person on early bird menu €2)

Assorted Home-made Ice Creams

Freshly Ground Coffee / Espresso /
Selection of Teas €2.50