

MRS MANN'S DESSERT MENU

GREEN FIGS AND COFFEE ICE CREAM

Fresh figs when available

VANILLA ICE CREAM WITH HOT CHOCOLATE SAUCE

VANILLA ICE CREAM WITH OUR OWN BUTTERSCOTCH SAUCE

A QUARTET OF HOMEMADE SORBET'S

CHEESE.

SCOOPED BLUE STILTON

CHEDDAR FROM THE TRUCKLE

OUR OWN MATURE STILTON

LOCAL GOATS CHEESE

OUR OWN UNIQUE DESSERTS AND DATE OF ORIGIN:

SUSSEX SKIP 1964

Black cherries, vanilla ice cream, brandy and cream

SUSAN BAILEY 1966

Vanilla ice cream, butterscotch sauce, brandy cream and nuts

RYE ROUSER 1969

Vanilla ice cream, chocolate sauce, brandy, cream and nuts

KENT KOBBLER 1965

Vanilla ice cream, chestnuts in a vanilla syrup, brandy cream and nuts

ANTHONY'S TRIFLE IN A TEA CUP 1989

A true English sherry trifle

CELEBRATION OF 30 YEARS AT THE FLUSHING

Homemade meringue, coffee ice cream, butterscotch sauce, brandy,

Cream and nuts

THE MANN / FLYNN FAMILY SINCE 1960

CHOCOLATE TERRINE WITH A MINT CUSTARD SAUCE

NOUGAT ICE CREAM WITH A SWEET ORANGE SAUCE

MRS. FLYNN'S DAILY DESSERT

If we forget to tell you, please ask

TO COMPLEMENT YOUR MEAL MAY WE SUGGEST.

Cafetiere of coffee with cream, hot or cold milk

Darjeeling, Earl Grey or Lapsang Tea

INFUSION TEAS, please ask for our current selection

All coffee and teas are served with Heather's Homemade Petit

Fours. **£3.50**

LIQUEUR COFFEE: FROM: £6.50

For example 'Irish Coffee'

PLEASE SEE YOUR TABLE CARD FOR INFORMATION ABOUT THE FLUSHING INN AND FUTURE 'GASTRONOMIC EVENTS'

IF YOU WOULD LIKE TO TAKE A MENU AWAY PLEASE ASK.

www.theflushinginn.com

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