



# BISTRO LAGO





## DESSERT

Peach, Rosemary and Mint Tarte Tatin Vanilla Ice Cream	20
Whittaker's Dark and White Chocolate Tart Cherry, Kahlua, Raspberry, Caramel Coffee Shard	20
Roast Stone Fruit Almond Crumble, Creme Fraiche	20
Vegan Chocolate Tart Fresh Seasonal Berries, Poached Pear, Berry Sorbet	20
Whittaker's Trio of Chocolate Truffles Variety of 3 flavors of truffles	18
Dessert Platter Selection of our Pastry Chefs Creations	34
Award Winning Local and International Cheese Served with crackers, quince paste, honeycomb, dried fruit and nuts	20
2 Cheese	27
3 Cheese	33

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At Hilton, preserving the environment helps us meet the needs of our business today while positively influencing tomorrow. We proudly source and supply sustainable, cage free and free range product from local and regional suppliers. 2% surcharge applies to all credit card payments. Menu suitable for bookings up to 12 people. For groups over this size, please contact our team to discuss menu options. Please make your server aware of any dietary requirements. While we will make every effort to accommodate these, we cannot guarantee 100% exemption of dietary from any dish.

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 Vegetarian       Gluten Free  
 Vegan on request       Dairy Free