

Schoolhouse

DESSERT MENU

SCHOOLHOUSE'S SWEET TREATS

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THE SCHOOLHOUSE TIRAMISU

9.50

Served in a glass with dark chocolate shavings

Allergens: E, MK, SP, GW

WHITE CHOCOLATE PANNA COTTA (GF)

9.50

Served with raspberry coulis and mixed fresh berries

Allergens: MK

STICKY TOFFEE PUDDING

9.50

Served with vanilla ice cream

Allergens: MK, GW, E

SELECTION OF ICE CREAMS & SORBET

9.50

(A-GF)

Vanilla, salted caramel & seasonal sorbet

Allergens: MK, E, SP

All 14 allergens are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking.

(V) Suitable for Vegetarian (A-GF) Suitable for Coeliac with Gluten-free Bread

(GF) Gluten-free (G) Gluten (GW) Wheat Gluten (GB) Barley Gluten (C) Crustaceans (E)

Eggs (F) Fish (M) Molluscs (S) Soybeans (P) Peanuts (N) Nuts (MK) Milk (CY) Celery

(MD) Mustard (L) Lupin (SS) Sesame Seeds (SP) Sulphites



Schoolhouse

HOTEL & GASTROBAR

Celebrations and Private Dining
with charm and cheer

SUMMER BBQ
CORPORATE DINING
ENGAGEMENT CELEBRATION
WEDDING DAY 2S
REUNIONS
FAMILY GET TOGETHERS
etc.

Planning an Event in 2026?

Celebrate with us at Schoolhouse

Perfect for Experiences from 8 to 50 people

Boardroom - Blue Room - Mezzanine - High Tops - Garden

events@schoolhousehotel.com



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