

Friday 3rd April 2009



V - Selection of fresh fruits served either on their own, with homemade sorbet or natural yoghurt



Raspberry tartlet with vanilla panacotta



V – Caramelised vanilla bean and coconut crème brûlée



V – Ragdale's homemade ice cream



V – Ragdale's homemade sorbet



V- Booja Booja dairy free ginger ice cream



Comfort pudding – Strawberry cheesecake with mixed berries and a vanilla syrup



V – Selection of cheeses served with cheese biscuits and homemade fruit chutney

Cheeses available as a fourth course £6.35

Dessert wine by the glass £4.95 125ml

Concha y Toro Late Picked Sauvignon Blanc (12%)

A golden, sweet wine with complex notes of ripe figs, peaches and papaya with refreshing acidity.

Complimentary tea or coffee is served in the Garden Room

Guests with food related allergies are advised to personally check all dishes at all mealtimes. Ragdale Hall (1990) Ltd takes allergies seriously and will endeavour to assist where possible but is unable to guarantee suitability or safety for individuals with particular allergy/dietary concerns. Therefore we cannot accept responsibility for illness/injury caused as a result thereof.