

## Coconut Cream Pie

Sweet coconut & Boston-cream custard in a buttery, flakey pie crust with fluffy meringue. \$5.95

## Lemon Meringue Pie

Tart & sweet lemon topped with a homemade meringue. A refreshing & sweet end to a savory meal. \$5.95

## Key Lime Pie

Tart & sweet lemon topped with a homemade meringue. A refreshing & sweet end to a savory meal. \$5.95



## Cornish Manor Bread Pudding

Cornish Manor's Signature Dessert. The bread pudding is a warm, creamy bread pudding served with a buttery caramel walnut sauce. \$6.95

## German Apple Cake

Chef Bryan's specialty. A moist, delicious apple-filled pound cake served with a warm, buttery caramel. \$5.95



## Raspberry-Glazed Cream Puffs

Fresh baked pastry puffs filled with a light French cream and topped with a home-made raspberry glaze. \$5.95

## Crème Brulee

A chilled, French cream served with a flame-kissed, caramelized sugar ganache. \$6.95



## Raspberry Cheesecake

Classic New York-style cheesecake on a graham cracker crust. Topped with a sweet, raspberry reduction, \$7.95

## Turtle Cheesecake

Rich chocolate fudge & creamy caramel paired with cheesecake in a pecan-graham cracker crust. \$8.95



## Cherry Garcia Cheesecake

Creamy cheesecake baked with cherries & chocolate, layered with additional milk chocolate and topped with shaved dark chocolate. \$8.95

## Chocolate-Peanut Butter Pie

Enjoy rich peanut butter cream, chocolate chips & crumbled peanut butter cups, topped with drizzled chocolate in a chocolate cookie crust. \$8.95

## Cornish Manor Dessert Sampler

Taste 3 of Cornish Manor's Signature Desserts. Enjoy the Cornish Manor Bread Pudding, Crème Brulee, and Chocolate Mousse. Great for sharing. \$12.95

## Chocolate Mousse

Creamy, rich Swiss chocolate mousse topped with fresh whipped cream. \$4.95



## Chocolate Decadence

A warm and rich fudge cake topped with homemade ice cream and fresh whipped cream. A decadent way to enjoy dessert! \$8.95

## Banana's Foster

Sliced banana's in a warm, caramelized cinnamon-butter rum reduction served with vanilla ice cream. \$7.95



## FireFly Farms Cheese Board

From our friends at FireFly Farms. Enjoy an after dinner cheese board featuring award-winning artisan goat cheeses. \$16.95