DESSERTS

BAKED CHEESECAKE 9.50
Strawberry Arctic Roll, Strawberries, Elderflower *(SP, E, G, N, MK)*

TRIFLE OF THE DAY 9.50
Inspired by the Produce of the Garden *(G, SP, MK, E)*

WARM CHOCOLATE BROWNIE 9.50
Chocolate Cream, Kalamansi Caramel,
Roasted Banana Ice Cream *(MK, E, G, N)*

OUR FAMOUS WOODLANDS BAKED ALASKA 9.50
Vanilla Ice Cream, Sponge and Strawberries
in Baked Soft Meringue *(MK, G, E) GF on request*

CLASSIC VANILLA CRÈME BRULEE 9.50
Passionfruit, Pistachio Biscotti *(MK, E, G, N)*

STICKY TOFFEE PUDDING 9.50
Toffee Crunch Ice Cream, Caramel Sauce *(E, MK, G)*

CHEFS SPECIAL SWEET TREAT OF THE DAY 9.50
(Ask your server for allergens)

G	Gluten	M	Molluscs	CY	Celery	L	Lupin
C	Crustaceans	S	Soybean	MD	Mustard	N	Nuts
E	Eggs	P	Peanuts	SS	Sesame Seed		
F	Fish	MK	Milk	SP	Sulphites		

GF Gluten Free on request V Vegetarian

Allergen Notes: Fitzgeralds Woodlands House Hotel is an allergen aware business. Our kitchen contains all 14 Food Allergens so we will go to every effort to ensure that there is no cross contamination but we cannot guarantee this 100%. For those who suffer with food allergies please make a member of staff aware and we will be delighted to assist you.

Dessert Menu May 2026.indd 1 03/06/2026 11:17

TIMMY MACS
BISTRO

DESSERT MENU



Dessert Menu May 2026.indd 2 03/06/2026 11:17