



Sheraton®

RED DEER HOTEL

Dessert

Mango Coconut Cheesecake GF

Light mango cheesecake on an almond crust, served with mango-lime relish and whipped coconut custard

10

Salted Caramel Dark Chocolate Mousse Cake

Chocolate sponge cake and salted caramel filling surrounded by a dark chocolate mousse, served with raspberry sorbet and fresh berries

11

Warm Sticky Toffee Pudding

Classic English dessert featuring a moist, rich cake drizzled with indulgent toffee sauce and served with muesli crumble, fresh fruit and vanilla ice cream

10

Orange-Infused White Chocolate Crème Brûlée GF

Delicious orange-infused white chocolate crème brûlée served with fresh berries

10

Warm Apple Galette

Rustic apple tart on a sweet almond crust known as frangipane, served with vanilla ice cream, caramel sauce and fresh fruit

9

*Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food-borne illness. 18% gratuity will be added to groups of 8 people or more. GF We pride ourselves on providing gluten friendly menu choices. While we endeavour to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. ©2018 Starwood Hotels & Resorts Worldwide, Inc.

