



DEVONSHIRE HOTELS
& RESTAURANTS

Duchess's Choice Dining

Sticky Ginger Sponge

Burnt Pineapple with Coconut & Lime Cream



Devonshire Hotels & Restaurants Group, The Devonshire Arms Hotel & Spa, Bolton Abbey, North
Yorkshire, BD23 6AJ

01756 718111 | res@devonshirehotels.co.uk | devonshirehotels.co.uk



DEVONSHIRE HOTELS
& RESTAURANTS

Let's Cook!

- *Remove the sponge from the foil mould. Place the sponge into a bowl, pour the ginger syrup over & place into the microwave for 2 minutes. Either move the sponge to a new plate, or dress the dish in the bowl. When removing the sponge, place the pineapple into the microwave for 10 seconds.*
- *Arrange the burnt pineapple around the sponge. Cut the corner of the cream packet and fold to turn it into a piping bag. Pipe the cream on top of the sponge or around the plate. Scatter the coriander leaves over and enjoy!*

	ALLERGENS.													
Contains	Gluten	Nuts	Peanut	Mustard	Mollusc	Fish	Crustacean	Sesame	Lupin	Celery	Sulphites	Milk	Eggs	Soya
Ginger Sponge														
Burnt Pineapple														
Coconut & Lime Cream														
Coriander														
Notation	C= Contains MC = May contain.													

Ingredients:

Ginger Sponge (Dates, Stem Ginger, Self-Raising Gluten Free, Mixed Spice, Dark Sugar, Dairy Free Butter)

Ginger Syrup (Sugar, Water, Ginger)

Burnt Pineapple (Pineapple, Lemongrass, Coriander, Sugar, Chilli)

Coconut & Lime Cream (Coconut Milk, Vanilla, Lime Zest, Sugar, Corn Starch)

Coriander Leaf