

Dessert Menu sample

Desserts

Champagne Jelly with Raspberries and Clotted Cream	£6.00
Gratin of Rhubarb	£6.00
Iced Berries with Hot White Chocolate Sauce	£6.00
Chocolate Brownie with Vanilla Ice Cream	£6.00
Eaton Mess	£6.00
Coffee Pannacotta with Grated Chocolate	£6.00
A Selection of Middle Amble Farm Ice Creams	£4.50
If you can't manage one of our desserts try a cup of Chocolate Ice Cream	£2.00

Dessert Wines

	glass	½ bottle
Vin de Glaciere, Muscat, Bonny Doon Vineyard, Santa Cruz California 2005 Very smooth, full of ripened fruits.	£6.95	£27.95
Muscat Beaumes de Venise Domaine Durban Rhone France 2004/05 Fresh, clean, grapey and very refined.	£5.95	£18.95
Ch. de la Peyre, Fargues, Sauternes, Bordeaux France 2003 Very well balanced, great with fresh fruit and blue cheese.	£6.50	£19.95

Port & Sherry

Quinta de la Rosa LBV Port A rich, fruity port which retains its elegance due to its soft tannins and overall fruit.	£3.20
Quinta de la Rosa 1997 Vintage Port Complex aromas of violets and berries. Well balanced with ripe, fruity finish.	£5.80
Noval 2001 LBV unfiltered Port Intense, rich, dark red port with ripe aromas of cherries and blackberries.	£3.40
Warre's Otima 20 Year Old Tawny Port Superbly balanced with soft nutty aromas. Rich and delicate.	£3.90
Pedro Ximenez, Bodegas Malaga Virgen A sweet, dark dessert sherry with coffee flavours, sugar candy and caramel.	£3.80

Booking Hotline Telephone

01208 862242

reception@stmoritzhotel.co.uk

www.stmoritzhotel.co.uk

