



The Great Room Dessert Menu

Crème brûlée Spiced pineapple and coconut ice cream	£ 7.00
Chocolate and orange plate Chocolate pudding, chocolate sorbet, Orange crème caramel, orange jelly	£7.00
Soufflé (please allow 15 mins) Peanut soufflé, peanut parfait	£8.00
Chocolate (please allow 15 mins) Chocolate fondant, blackberry baked Alaska Raspberry sorbet	£ 7.50
Profiteroles Swan shaped almond profiteroles, Chantilly cream Chocolate sauce, caramel panacotta	£ 6.50
Ice Creams and Sorbets Selection of home made ice creams and sorbet	£ 5.50
Cheese A selection of French and Irish cheeses from our cheese trolley Served with grape pizza, chutney, celery and cheese biscuits	£ 9.00
Petite fours	£ 3.75

Dessert Wine

146 Chateau d'Yquem, Sauternes, France 1999 (Half Bottle)	£145.00
147 Essencia Orange Muscat, NV (Half Bottle)	£19.75
148 Mas Amiel, Maury, France 2004	£26.50
149 Vin Santo, Rocca delle Macie, Italy 2000 (50cl)	£29.50
150 D'Arenberg "The Noble" Riesling 2006	£29.75
151 Mount Horrocks Corton Cut Riesling, Clare Valley, Australia 2001	£32.50
152 Noble One Botrytis Semillon (de Bortoli), Australia 2003	£32.50

Coffee

The Merchant Coffee Blend	£3.95
Single Estate	£3.95
Espresso	£2.05
Macchiato	£2.55
Americano	£2.50
Café Mocha	£3.50

Teas

The Merchant Tea Blend	£3.50
Selection of loose leaf teas: Darjeeling, Jasmine, Keemun, Assam, Earl Grey, Lapsang Lemon Scented, Apple spiced, Wild berry, Apricot blossom green tea	£3.50