

# DESSERTS

Seasonal Granita <sup>(Ve)</sup>

4.<sup>50</sup>

Marshmallows <sup>(V)</sup>

4.<sup>50</sup>

Homemade Fudge <sup>(V)</sup>

4.<sup>50</sup>

Christmas Pudding, Advocaat Custard <sup>(V)</sup>

8.<sup>50</sup>

White Chocolate Cheesecake, Clementine Salad <sup>(V)</sup>

9.<sup>50</sup>

Eggnog Pannacotta, Cranberry Gel, Hazelnut Biscotti <sup>(V)</sup>

9.<sup>00</sup>

Mulled Wine Poached Pear, Chantilly Cream <sup>(V / VEGAN AVAILABLE)</sup>

8.<sup>50</sup>

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream <sup>(V)</sup>

9.<sup>00</sup>

## CHEF'S SELECTION CHEESE BOARD

HANDMADE CRACKERS, SEASONAL FRUIT & HOUSE CHUTNEY

A cheddar, soft and blue cheese hand chosen by our chefs.

10.<sup>00</sup>

## PORT

Grahams Six Grapes Reserve

4.<sup>50</sup>

Penfolds Father Grand Tawny

6.<sup>50</sup>

## DESSERT WINE

Kardos Tundermese 'Fairytale' Tokaji

8.<sup>00</sup>

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.  
ALLERGENS? PLEASE ASK YOUR SERVER. (V) – VEGETARIAN | (Ve) – VEGAN