

Dessert Menu

Champagne by the Glass

Alfred Gratien, Brut

Champagne Louis Roederer



Dessert Wine by the Glass

Château Loupiac Gaudiet 2003

Loupiac

Muscat Beaumes de Venise 2002

Domaine de Durban



Ports

Dow's Fine Ruby

Dow's Fine Tawny

Sandeman Ruby

Sandeman Tawny

Sandeman Late Bottle Vintage 2000

Warre's Ruby

Dow's 10 Years' Old Tawny

Dow's Late Bottle Vintage 2000

Warre's Vintage 1985



Grappa

Grappa Nonino 2002

Moscato, Ribolla Gialla e Verduzzo Friulano

Desserts

*Citrus Soufflé with Pomegranate and Orange Salsa,
Lemon Cream*

*Warm Chocolate and Banana Bread Pudding
Caramelised Bananas, Butterscotch Sauce*

*Rhubarb and Custard with Gingerbread Pudding,
Rhubarb Sorbet*

*Selection of Homemade Ice Creams and Sorbets
with Angel Food Cake, Chocolate Tagliatelle Tuille*

*Vanilla Risotto with Clotted Cream,
Port Marinated Plums, Toasted Marshmallow*

*Valrhona Chocolate Tasting Plate
(Chantilly, Fondant, Marquis and Ice Cream)*

*Irish Cheese Selection,
Homemade Caraway Seed Crackers,
White Onion and Raisin Marmalade*



Tea, Coffee and Petits Fours

Cappuccino, Café Latte

Irish Coffee, French Coffee