

TEN ROOM

DESSERT MENU

MENU CREATED BY ANDREW BLAS
EXECUTIVE PASTRY CHEF

CHEESE AND DESSERTS

Selection of French and British seasonal cheeses £12

Wine jellies, grapes and biscuits

Lemon drizzle pudding with mint £8

Cinnamon Crème Brûlée £8

Crème de Cacao sauce

Mandarin delice with pistachio and chocolate £8

Exotic fruit mousse £8

Crème fraîche and marshmallows

Poached pear with blackberry and spiced sponge £8

Honey parfait with soft toffee and Earl Grey cream £8

DESSERT WINES

By the glass (125ml)

Château Roumieu, Sauvignon Blanc-Semillon, Sauternes, France, 2007 £6.50

Disznókő Late Harvest, Furmint, Tokaji, Hungary, 2011 £10

Bottle (750ml)

Château Roumieu, Sauvignon Blanc-Semillon, Sauternes, France, 2007 £45

Disznókő Late Harvest, Furmint, Tokaji, Hungary, 2011 £48

Klein Constantia, Vin De Constance, Muscat, Coastal Region, South Africa, 2007 £75

Castelnau De Suduiraut, Sauternes, France, 2005 £85

Château Rieussec, 1er Cru Classé, Sauternes, France, 2005 £120

Torcolato, Maculan, Vespaiolo, Veneto, Italy, 2008 £130

Continuing Café Royal's legacy of excellent cuisine, Hotel Café Royal's menus are full of bold flavours prepared with the finest of ingredients sourced, where possible, from across the British Isles.

We believe in the importance of provenance.

We serve a seasonal menu, so we hope you return to enjoy more culinary surprises that we have in store over the coming months. Should you have any questions regarding the content or preparation of our food, please ask one of our team.

Andrew Turner, Executive Chef

PLEASE NOTE THAT SOME OF OUR DISHES MAY CONTAIN ALLERGENS.
FOR FURTHER INFORMATION PLEASE ASK YOUR WAITER.

PLEASE NOTE THAT VINTAGES MAY VARY DUE TO THE LIMITED PRODUCTION OF SOME OF OUR WINES.
VAT IS INCLUDED AT CURRENT RATE. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.