

PALM COURT

~ BRASSERIE ~

DESSERTS

- VALRHONA CHOCOLATE TART with mint chantilly 5.95
Beautiful with a chilled glass of Pedro Ximenez El Candado Sherry 5.95
- BAKED TUSCAN CHEESECAKE 5.95
with white chocolate & raspberry compote
Complemented by a lovely, sweet Muscat de Riversaltes, Domaine Cazes 4.95
- BANOFFEE PIE with whipped cream 5.95
Try the truly excellent and rare Royal Tokaji 5 Puttonyos 2008 7.50
- PALM COURT AFFOGATO 5.95
vanilla ice cream & chocolate truffle topped with espresso
Perfectly balanced with a Disaronno Amaretto hazelnut liqueur (50ml) 7.50
- ETON MESS with fresh strawberries 5.95
Super with a glass of late harvest Rupe de Vendemmia Tardiva 5.95
- CLASSIC VANILLA CREME BRULEE 5.95
Indulge with a glass of Sauternes Chateau du Levant 6.95
- PASSION FRUIT DELICE with orange liqueur sauce 5.95
Lovely with a glass of chilled Monbazillac Domaine de l'Ancienne Cure 4.95
- ICE CREAMS OR SORBETS in a tuile basket 4.95
Our ice creams go well with all of our sweet dessert wines above

CHEESES

- SELECTION OF FINE FRENCH CHEESES 9.95
served with quince and crackers
Port & cheese are a wonderful marriage. Add a glass of Taylors LBV Port 2007 for 5.50

All dessert wines served in 75ml and spirits in 50ml measures with desserts & cheese.

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

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DESSERT WINES

	75 ml
MUSCAT DE RIVERSALTES, DOMAINE CAZES (FRANCE).....	4.95
<i>Full and sweet on the palate with pure citrus and apricot flavours.</i>	
MONBAZILLAC DOMAINE DE L'ANCIENNE CURE (FRANCE).....	4.95
<i>Richly honeyed with notes of dried fruits & caramel with a heady orange blossom bouquet.</i>	
SAUTERNES GINESTET 2015 (FRANCE).....	6.95
<i>Rich in honey and sweet floral tones with hints of citrus marmalade.</i>	
RUPE DE VENDEMMIA TARDIVA - Late Harvest (ITALY).....	5.95
<i>Beautiful late-harvest wine with ripe, luscious notes of apricot.</i>	
SHERRY PEDRO XIMENEZ EL CANDIDO (SPAIN).....	5.95
<i>Intense aromas of dried fruits, raisins, figs and subtle notes of chocolate.</i>	
BLUE LABEL ROYAL TOKAJI 5 PUTTONYOS 2008 (HUNGARY)...	7.50
<i>Real character, with quince & marmalade flavours & a pronounced fresh acidity.</i>	
TAYLOR'S PORT LATE BOTTLED VINTAGE 2007 (PORTUGAL)....	5.50
<i>Exceptionally sweet, luscious and complex. Great with cheese.</i>	

AFTER DINNER DRINKS

ALL AT £.7.95

MADAME ROUGE MARTINI
Stolichnaya and Stoli Razberi vodkas,
raspberry purée and cream

ESPRESSO MARTINI
Stolichnaya and Stoli Vanil vodkas,
Kahlua, Disaronno amaretto and
espresso coffee



ANGELS TREAT
Brugal añejo rum, Disaronno
amaretto and cream

BRANDY ALEXANDER
Courvoisier cognac, crème
de cacao dark and cream

COFFEE & TEAS

ESPRESSO / MACCHIATO / AMERICANO / FLAT WHITE.....	2.75
LATTE / CAPPUCINO.....	2.75
IRISH COFFEE <i>with Jamesons Whisky</i>	5.95
FRENCH COFFEE <i>with Courvoisier Brandy</i>	5.95
ITALIAN COFFEE <i>with Disaronno Amaretto</i>	5.95
TEAS <i>Earl Grey, Darjeeling, Green, English Breakfast, Peppermint</i>	2.35