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Summer 2017



## Dessert

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Poached pear, honey, yoghurt, candied walnut	19
Lemon olive oil cake, compressed melon, goat's cheese chantilly	21
Summer berries, mango, meringue, raspberry sorbet	21
Cherry soufflé, cherry & kirsch coulis, coconut sorbet	26
Milk chocolate ganache, cocoa nib biscuit, tonka bean ice cream	22
Selection of cheeses	
- Individual portion 40g	15
- Two cheeses	30
- Three cheeses	42
- Four cheeses	56

All crackers, breads & seasonal accompaniments served with our cheeses are made in house.



## Hot Beverages

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accompanied by a selection of petits fours

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### Coffee

Cinque stelle espresso by Vittoria

Espresso, macchiato, piccolo latte, long black, latte, flat white, cappuccino, mocha

### Tea

La Maison du Thé - a full range of teas are available including:

#### Black Teas

##### English Breakfast

The classic - stimulating & aromatic

##### Darjeeling

A complex tea that varies from season-to-season, it is considered the most prized, luxurious & unique tea in the world: the champagne of tea

##### Earl Grey

A bold flavour with good body & bright bergamot overtones that linger on the palate.

It yields a slightly smoky finish with medium tannin

##### Green

A clean & crisp finish makes this highly refreshing, delicious tea for every day drinking

#### Herbal & Fruit Tisanes

##### Peppermint

Peppermint combines the assertive zing of peppermint with the sweetness of spearmint

& the subtle, calming freshness of lemon verbena

##### Lemongrass & Ginger

Bright lemongrass joined by ginger's spice creates a harmonious blend of freshness & warmth

##### Chamomile

Refreshing, calming & soothing

