

# Desserts

## **Scottish Strawberry and Szechuan Souffle**

White Chocolate and Tonka Bean Ice Cream, Marshmallow

## **Litchi Bavarois**

Passion Fruit Jelly, Gooseberry Sorbet, Fruit Mosaic

## **Frangelico and Hazelnut Cheesecake**

Galliano Ice Cream, Brandy Snap

## **Valrhona Dark Chocolate Fondant**

Banana Brioche, Caramel Mousse & Ice Cream

## **Selection of French, English and Scottish Artisan Cheeses**

Served With Artisan Crackers, Muscat Grapes, Quince Paste and Apple and Raisin Chutney

(Cheese can also be ordered as an extra course for £10.50 including complimentary glass of port)

## **Dessert Wine**

### **Late Harvest Furmint, Tokaji, Hungary 2008**

125ml Glass £6.00

50cl £25.00

Very fruity and floral on the nose with a soft round sweetness and delicious balancing crisp acidity

**Muscat de Beaume de Venise, Les Trois Fonts, Languedoc, France 2004** 125ml Glass  
£7.00

Half Bottle £20.00

Rhone Valley France. Rich with tangy marmalade fruit yet retains a clean, elegant, fresh style on the palate. Superb chilled, either with creamy desserts or fruit

## **Port**

**Quinta do Noval LB** 125ml Glass £6.00 Half Bottle £20.00

Soft, elegant style with vintage characteristics such as a deep, luscious purple colour and complex fruit, but this port does not throw sediment and is ready to drink upon release.

On the nose there is intense, youthful raspberry fruit.