DESSERT MENU

£11 each

Seasonal Syllabub, Pink Champagne Mousse, Lemon Balm Meringue Mousse of Dorset Heather Ling Honey, Peach Compote, Pistachio Sponge, Yellow Peach Sorbet (G) (N) English Strawberries, Peppermint Crémeux, Lemon-Peppermint Jam, Strawberry Ice Cream (G) (N) (V) Blackcurrant Tartlet, Elderflower Jelly, Elderflower & Vanilla Sorbet (G) (N) Manjari Chocolate Marquise, Raspberry Mousse, Chocolate Streusel, Raspberry Sorbet (G) (N) Homemade Ice Cream and Sorbet Selection with Tuile (G) (V)

BRAIN POWER DESSERT

Coconut Tapioca with Papaya and Lemon Balm (V)

CORINTHIA CHEESE SELECTION - £12

Selection of British and International Cheeses (V)(N)(G)
Served with Chutney, Fruit Compotes and Crackers

SWEET WINE - 75ml

Quady, Elysium, California, USA, 2014 Black Muscat	£10
Quady, Essencia, California, USA, 2014 Muscat	£10
Bonacchi, Vin Santo del Chianti, Tuscany, Italy, 2006 Malvasia, Trebbiano & Sangiovese	£12
La Chapelle de Lafaurie-Peyraguey, Sauternes, France, 2009 Sémillon, Sauvignon Blanc & Muscadelle	£13

TEA

Please speak with one of our Tea Somelliers who can guide you through our extensive range of fine teas from our master tea blenders, Camellia's Tea House.

Corinthia Signature Breakfast Tea, Peppermint,	£6
Rooibos Vanilla, Chamomile Flowers, Fresh Mint	

Earl Grey, Darjeeling Goomtee, £6.50 Jasmine Pearls, Dragonwell

COFFEE

Rainforest Alliance certified Arabica beans - full bodied coffee with great depth & intensity

Espresso, Macchiato	£4.50
Filter Coffee	£6
Double Espresso	£6
Cappuccino, Caffe Latte, Mocha	£6

HOT CHOCOLATE

Hot Chocolate £7.50 Served in a pot with Marshmallows and Whipped Cream

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances:

Should you have any questions regarding the content or preparation of any of our foodplease ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.