



THE NORTHALL DESSERTS

AFTERS £8.00

Christmas pudding baked Alaska

Rum, banana and date tatin, cinnamon
and crème Anglaise

Syllabub, brandy snaps and sugared almonds

Vacherin Mont Blanc, candid chestnuts
and flaming Brandy cherries

Poached pear William Belle Hélène,
mulled wine and cinnamon ice cream

Cranberry and apple tart, almond meringue

Winter fruit trifle, ginger wine, chocolate
and yoghurt coated biscuit

Open Jaffa cake, mandarins and chocolate sauce

House made ice cream and
sorbet selection, cookies

CORINTHIA CHEESE TABLE £12

Cheeses are supplied to us by Eric Charriaux and Amnon Paldi from La Cave Fromagerie in West London. A selection of the finest seasonal Artisanal cheeses we produce in The British Isles *All complimented with quince jelly, grapes, celery stick and artisan crisp bread*

TEA

Bespoke loose leaf teas specially blended for Corinthia by Tea Palace. Please speak with one of our service team who can guide you through our extensive range of fine teas from China, Japan and India.

Palace Breakfast, Palace Earl Grey £4.50

Japanese Bancha, Pure Organic Chamomile

Flowers, Fresh Mint, Pure Organic Peppermint £5.00

Organic Lemon & Ginger, Assam Mangalam,

Finest Darjeeling, Lapsang Souchong £6.50

COFFEE

Rainforest alliance certified arabica beans - full bodied coffee with great depth & intensity

Ristretto £3.50

Espresso, Macchiato £3.75

Filter coffee £4.00

Double Espresso £4.25

Cappuccino, Cafe latte, Mocha £4.75

Hot chocolate, served in a pot with marshmallow and whipped cream £5.50

DAMIAN ALLSOP CHOCOLATE

Damian Allsop has re-invented chocolate by using water to unlock true flavour. By using this method it is possible to have a chocolate that is lighter, purer and fresher in taste.

Six pieces £6 Twelve pieces £12

Choice of Tonka bean, Passion fruit, Muscovado and Sea salt caramel

Fifty grammes £6 Hundred grammes £12

Mix of freeze dried raspberry and chocolate mint, confit orange sticks, spiced almond

Lollipops, popping raspberry candy £3.50 each

SWEET WINE

2010 Moscato d'Asti, Lumine, Ca' d'Gal, Piedmont £7.00

2006 Quinta de la Rosa, LBV Port, Douro Valley £8.00

1999 Ch. Filhot, Sauternes, Bordeaux £12.00

2006 Jurancon, M. Kattalin, Dom. de Souch, France £13.00