

DESSERT MENU

DESSERTS - £11

Chocolate Mousse, Peanut Butter Ganache, Baileys Foam & Sauce (G)(N)
Tahitian Vanilla Burnt Cambridge Cream, Poached Rhubarb, Ginger-Honey Ice Cream
Eton Mess, Yoghurt Meringue, Passion Fruit Jelly, Caramelised Banana, Kaffir Lime Cream (V)
Brioche Bread & Butter Pudding, Vanilla Custard, Rum & Raisin Ice Cream (N)(G)(V)
Caramelised Apple Crumble, Praline Sauce, Hazelnut Crunch,
Lemon & Hazelnut Ice Cream (N)(G)(V)
Homemade Ice Cream and Sorbet Selection with Tuille (V)(G)

BRAIN POWER DESSERT

Coconut Tapioca with Papaya and Lemon Balm (V)

CORINTHIA CHEESE SELECTION - £12

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

SWEET WINE - 75ml

Quady, Elysium, California, USA, 2014 <i>Black Muscat</i>	£10
Quady, Essencia, California, USA, 2014 <i>Muscat</i>	£10
Bonacchi, Vin Santo del Chianti, Tuscany, Italy, 2006 <i>Malvasia, Trebbiano & Sangiovese</i>	£12
La Chapelle de Lafaurie-Peyraguey, Sauternes, France, 2009 <i>Sémillon, Sauvignon Blanc & Muscadelle</i>	£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, Rooibos
Vanilla, Chamomile Flowers, Fresh Mint
Earl Grey, Darjeeling Goomtee
Jasmine Pearls, Dragonwell

£6

£6.50

COFFEE

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

Espresso, Macchiato

Filter Coffee

Double Espresso

Cappuccino, Caffè Latte, Mocha

£4.50

£6

£6

£6

HOT CHOCOLATE

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

(Vg) Vegan (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 food please 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.