

# THE BLUE DOOR BISTRO

## DESSERT MENU

|   |    |
|---|----|
| <b>BEA TOLLMAN'S BAKED VANILLA CHEESECAKE</b> 🍷   | 13 |
| Fruit coulis                                      |    |
| <b>TRADITIONAL CHRISTMAS PUDDING</b>              | 10 |
| Brandy sauce                                      |    |
| <b>BLACK FOREST GÂTEAU</b>                        | 11 |
| Raspberry sorbet, crème fraîche                   |    |
| <b>BUTTERSCOTCH PANNA COTTA (VG)</b>              | 10 |
| Blackberries and gingerbread crumbs               |    |
| <b>SELECTION OF BRITISH CHEESE (GF)</b>           | 14 |
| Quince jelly and Scottish oatcakes                |    |
| <b>SELECTION OF ICE CREAMS &amp; SORBETS (VG)</b> | 8  |

### DESSERT WINES

|   |       |
|---|-------|
| <b>CHÂTEAU BRIATTE, SAUTERNES, FRANCE</b>   |       |
| 125ML/375ML   | 14/35 |
| Generous with its sweet apricot and exotic fruits aroma, with a citrus finish on the palate.  |       |
| <b>TOKAJI ASZÚ 5 PUTTONYOS, HUNGARY</b>   |       |
| 125ML/500ML   | 26/80 |
| Beautiful bright gold in the glass with complex and mineral aromas. This full-bodied wine with a creamy taste has a long, elegant finish. |       |

### DIGESTIF

|  |    |
|--|----|
| <b>NONINO GRAPPA LO CHARDONNAY MONOVITIGNO</b>               |    |
| 50ML   | 17 |
| Soft and elegant with hints of golden apple and fresh bread. |    |

### PORT

|   |    |
|---|----|
| <b>COCKBURN'S RUBY PORT, PORTUGAL</b>   |    |
| 100ML   | 13 |
| Great balance between fresh wild berries, firm tannins, well balanced acidity, and a long and elegant finish. |    |

(V) Vegetarian | (VG) Vegan

🍷 A favourite signature dish of Mrs T, our Founder.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.