AT BUTLERS RESTAURANT

FESTIVE DESSERT MENU

Mulled Wine Fruit Compote	15
APPLE CRUMBLE SOUFFLÉ (V) Calvados Ice Cream	15
CHOCOLATE MARQUISE (V) Hazelnut, Blood Orange Sorbet	15
WINTER BERRY TRIFLE (V)	15
TRADITIONAL CHRISTMAS PUDDING (V) Currants, Brandy Sauce	15
COCONUT & VANILLA PANNA COTTA (VG) Mulled Fruit Compote, Coconut Shavings	15
ASSORTED ICE CREAMS AND SORBETS Ice creams (V): Madagascar Vanilla, Belgian Chocolate, Rum & Raisin Sorbets (VG): Blood Orange & Lemon Thyme, Apple & Calvados, Cranberry	15
DESSERT WINES	
ESSENSIA ORANGE MUSCAT	14
ELYSIUM BLACK MUSCAT	14
ROYAL TOKAJI 5 PUTTONYOS 2017	20
DR LOOSEN RIESLING EISWEIN 2021	24

AT BUTLERS RESTAURANT

FESTIVE DESSERT MENU

SELECTION OF CHEESE

Selected cheese in partnership with Neal's Yard Dairy, Supplier of Farmhouse Cheese from UK. All served with Homemade Damson Jelly, Grapes, Celery & Crackers

THREE FOR £16 | FOUR FOR £19 | FIVE FOR £25

STICHELTON

Slightly acidic, toasty flavour, soft & creamy texture, raw cow's milk

SPARKENHOE RED LEICESTER

Richly savoury, brothy flavour and a texture that is crunchier and more cystalline, raw cow's milk

DORSTONE

Light, fluffy texture with bright, citrusy flavour and a gentle acidity, pasteurized goat's milk

BARON BIGOD

Suffolk Brie style cheese has a silky breakdown, lactic brightness, with mushroomy, vegetal notes pasteurised cow's milk

YARLINGTON

A bright and milky cheese, with a sticky cider-washed rind giving way to a silky and yielding centre, pasteurized cow's milk

SELECTION OF PORTS & SHERRIES

COCKDIDATIC FINE DUDY DODT

COCKBORN'S FINE ROBY PORT	9
TAYLOR'S LBV PORT	12
HARVEYS AMONTILLADO SHERRY	9
HARVEYS BRISTOL CREAM SHERRY	9
TÍO PEPE SHERRY	9