

AT BUTLERS RESTAURANT

NEW YEAR'S EVE DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍴	15
<i>Mulled Wine Fruit Compote</i>	
CHOCOLATE MARQUISE (V)	15
<i>Hazelnut, Blood Orange Ice Cream</i>	
WINTER BERRY TRIFLE (V)	15
COCONUT & VANILLA PANNA COTTA (VG)	15
<i>Mulled Fruit Compote, Coconut Shavings</i>	
ASSORTED ICE CREAMS AND SORBETS	15
<i>Ice creams (V): Madagascar Vanilla, Belgian Chocolate, Rum & Raisin Sorbets (VG): Blood Orange & Lemon Thyme, Apple & Calvados, Cranberry</i>	

DESSERT WINES

ESSENSIA ORANGE MUSCAT	14
ELYSIUM BLACK MUSCAT	14
BÉRES TOKAJI ASZÚ 5 PUTTONYOS 2011	20
DR LOOSEN RIESLING EISWEIN 2021	24

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.

🍴 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian (VG) Vegan

AT BUTLERS RESTAURANT

NEW YEAR'S EVE 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 crystalline, 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

COCKBURN'S FINE RUBY PORT	9
TAYLOR'S LBV PORT	12
HARVEYS AMONTILLADO SHERRY	9
HARVEYS BRISTOL CREAM SHERRY	9
TÍO PEPE SHERRY	9

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.

 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian (VG) Vegan