AT BUTLERS RESTAURANT

CHRISTMAS EVE DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🥕 Mulled Wine Fruit Compote	15
CHOCOLATE MARQUISE (V) Hazelnut, Blood Orange Ice Cream	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
BÉRES TOKAJI ASZÚ 5 PUTTONYOS 2011	20
DR LOOSEN RIESLING EISWEIN 2021	24

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CHRISTMAS 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 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

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