

THE
SIR CHARLES NAPIER
01494 483011

Dessert Menu

- Fine fruit salad with blood orange sorbet
- Vanilla yoghurt with clementine and caramelized pecans
- Toffee apple bavarois
- Blackcurrant and brillat savarin cheesecake with green apple sorbet
- Chocolate fondant with orange and crème fraiche sorbet
- Sticky toffee brioche pudding, banana mousse and jersey cream
- Prune and Armagnac soufflé with cranberry and ginger sorbet (20 mins)
- British and French cheese
- Petit four
- Ice cream: Rum and Raisin Sorbet: Plum and Cinnamon

DESSERT WINE SERVED BY THE GLASS

600.	MONBAZILLAC 2007, DOMAINE DE L'ANCIENNE CURE	4.50
602.	BOTRYTIS SEMILLON 2008, ELDERTON, RIVERINA, AUSTRALIA	5.50
603.	MUSCAT DE BEAUMES DE VENISE 2008, DOMAINE DE DURBAN	6.50
606.	SAUTERNES 2006, CASTELNAU DE SUDUIRAUT	8.50
608.	TOKAJI NOBLE LATE HARVEST SWEET FURMINT 2007, OREMUS	9.50
615.	PINOT GRIS VT 2002, CLOS WINDSBUHL, DOM. ZIND HUMBRECHT, ALSACE	12.50

PORT & FORTIFIED WINE

1.	LBV 2004, QUINTA DE LA ROSA	4.50
2.	TAWNEY TONEL NO12, TEN YEARS OLD, QUINTA DE LA ROSA	5.50
3.	MADEIRA, MALMSEY 10 YR OLD, BROADBENT SELECTION	6.50
4.	DOWS 1985	9.50
5.	RIVESALTES 1960, SAINTE BARBE	9.50
6.	BANYULS 1950, PIETRI GERAUD	11.50
7.	MAURY 1937, TERROIRS DU SUD	12.50
8.	SANDEMAN 1977	14.50
9.	MADEIRA, BUAL 1959	29.50