

Dessert

Tart Fin of Granny Smith Apple

apple sorbet, Calvados & raisin puree

Recioto Della Valpolicella, Nicolis, Italia 2004, Glass £14.50

Amedei Chocolate Parfait

condensed milk espuma, roast macadamia nut ice cream

Tokaji Aszű 5 Puttonyos, Hungary 2002, Glass £14.00

Lemongrass Panna Cotta

carpaccio of pineapple, coconut foam, pineapple & rum granite

Château La Clotte-Cazalis, Sauternes 2001, Glass £10.00

Carrot Cake

carrot purée, caramel, cinnamon ice cream

Muscat Beaumes de Venise, Rhone, France 2008, Glass £9.50

Tiramisu

macaroon, tiramisu, white coffee ice cream

Château La Clotte-Cazalis, Sauternes 2001, Glass £10.00

A Selection of Local Cheese

Fig & almond wheel, celery, apple, semi dried grapes,
quince jelly, walnut & raisin bread, wafers

All seven of our selected cheeses are made
within 30 miles of the hotel.

OR

A selection of local cheese can be taken as an additional course
either before

Or after desserts: £12.50 per person

Cheese

Cotswold Organic Brie

Made by Simon Weaver, this soft light cheese has a fresh yet flavoursome taste which comes from a herd, that happily, grazes the clover meadows of Kirkham Farm in the Cotswold Hills

Berkswell

A hard, unpasteurised ewes' milk cheese made by Stephen Fletcher and his mother at Ram Hall, Berkswell. Its crusty ridged rind has an aroma of lanolin, in contrast to the complex flavours of roasted nuts and caramelised onions.

Hereford Hop

Charles Martell revived this old Hereford cheese in 1988. It is made using Hereford hops and pasteurised cows' milk from his own herd at Pond Farm, Whittington. It is supple and 'Caerphilly-like', and is coated with the flaky natural rind of toasted hops which give a crunchy texture and a slightly yeasty taste.

Cerney Ash Goats

Created by Lady Angus, this distinctive handmade goats' cheese is given maximum flavour by using unpasteurised milk. Her cheese are named after the pretty village of Cerney in Gloucestershire, and this original is dusted with a fine layer of ash. It has a mild, zingy, citrus taste with a delicate finish.

St Eadburgha

This organic farmhouse cheese is made at Gorsehill Abbey in Broadway by Michael and Diane Stacey. It has a white rind similar to Brie and is mild and firm when young, developing a rich aroma and a creamier texture as it ages.

St Oswald

This powerful aromatic rind washed cheese won the Gold Award for the best English cheese at the British Cheese Awards 2007. An organic cheese, also from Gorsehill Abbey, made using milk from cows which have grazed in pastures of ancient pear trees.

Cotswold Blue

An organic cows' milk cheese made by Simon Weaver at his Cotswold dairy at Kirkham Farm, Upper Slaughter, Gloucester. This soft blue cheese has the fresh yet flavoursome taste from a herd which happily graze the clover rich meadows of the River Dikler.

Poças Port		100ml	Bottle
Late Bottled Vintage	2002	£8.00	£50
Colheita, Vintage Tawny	1986	£11.00	£70
Colheita, Vintage Tawny	1970	£18.50	£120

Tisanes & Coffee

Served with a selection of Petits Fours
£4.75 per person

Coffee, tea and infusions may be taken at your table or in Juliana's Bar, where you may wish to enjoy our fine selection of digestifs.