



★★★★
THE DUKE OF RICHMOND
HOTEL

Dessert Menu £7.00

Key lime pie

zesty Chantilly cream, berry compote

Bea Tollman's vanilla cheesecake

strawberry textures

Rhubarb trifle

poached rhubarb, caramelised nuts

Chocolate délice

orange, caramel sauce, raspberry sorbet

Duke's baked Alaska

Guernsey Gâche, local vanilla ice cream, raspberry

Bea Tollman's Honeycomb ice cream

Ice cream, sorbets – £2.00 per scoop

Chef's Selection of Cheese - £9.00

celery, grapes, homemade spiced chutney, biscuits

Liqueur Coffee £6.50

Monk's - Bénédictine

Irish - Jameson Whiskey

Italian Classico - Amaretto

Calypso - Tia Maria

Seville - Cointreau

French - Brandy

Jamaican - Rum

Leopard Bar – Tequila

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

Dessert Wine

100ml

Muscat Beaumes de Venise, France

£6.00

Rutherglen Muscat Campbells

£6.00

Château Fayau, Cadillac, France

£6.00

Port Wine

Poças Ruby

£4.50

Poças 1996

£5.50

Poças 2007

£6.50

Warre's 2007

£11.00

Cognac

Remy VSOP

£5.50

Martell Cordon Bleu

£11.50

Hennessy XO

£14.50

Martell XO

£14.50

Calvados

Dupont Fine

£4.00

Dupont XO

£7.00

Calvados Pomme Prisonnière

£9.50

Armagnac

Marquis De Mont Armagnac

£4.80

Baron G Legrand Bas 1973

£9.00

Baron G Legrand Bas 1975

£8.50

Baron G Legrand Bas 1980

£7.00

Baron G Legrand Bas 1990

£6.50

Baron G Legrand Bas 1995

£6.00

After Dinner Cocktail Delights

Absolut Sexy

£7.00

Tia Maria, cranberry juice and lime juice

Puccy

£8.50

Amaretto, golden rum, Tia Maria

Brandy Alexander

£8.50

Hennessy brandy, dark crème de cacao, fresh Guernsey cream