

DESSERT MENU



DESSERTS

Lemon & lime posset, mango jelly	£6.00
Panettone bread & butter pudding, homemade custard, drunken raisins	£6.50
Poached peaches, gingerbread granola, honey & thyme (v) (gf)	£6.00
Sticky toffee pudding, vanilla ice cream, toffee sauce	£6.00
Mississippi mud pie, clotted cream, fresh blueberries	£6.50
Spiced chocolate brownie, festive berry compote, Baileys chocolate sauce (gf)	£6.00
A selection of locally made ice cream or sorbet (vegan)	1 scoop £1.50 - 3 scoops £3.95
Locally sourced cheese, water biscuits, homemade chutney, fresh celery sticks (v)(gf by request)	For 1 £7.00 – to share £12.00
Glass of late bottled vintage port (70ml)	£5.00
Beaumes de Venise Muscat dessert wine (50ml)	£4.00

TASTER DESSERTS

£7.00

A small portion of dessert which includes either a cafetiere, cappuccino, latte or tea	
Spiced chocolate brownie, festive berry compote, Baileys chocolate sauce (gf)	
Panettone bread & butter pudding, homemade custard, drunken raisins	
Sorbet or ice cream (vegan)	
A selection of 4 petit fours with cafetiere coffee or tea	£4.95

COFFEE

Cafetiere	£2.90
Cappuccino	£2.90
Latte	£2.90
Americano	£2.70
Espresso	£2.00
Coffee Cream Float	£3.50
Coffee Liquor Float	£4.90
Café Mocha	£2.90
Affogato, espresso poured over vanilla ice cream	£5.50
Selection of freshly brewed teas	£2.20
Hot chocolate	from £2.90

For allergens details please ask a member of staff for our information folder, (gf) gluten free

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1st December – 7th March 2019

