

DESSERT WINES

Botrytis Semillon, Berton Vineyards 2019

Riverina, Australia 125ml £9.90

Dom des Bernardins, Muscat de Beaumes de Venise 2022

Rhône, France 125ml £10.10

Ch. Villefranche, Sauternes 2022

Bordeaux, France 125ml £11.30

Coteaux de l'Aubance 'Les Trois Schistes' Dom Montgilet 2018

Loire, France 125ml £11.70

Orange Muscat 'Essensia', Quady 2022

California, USA 125ml £13.10

Castelnau de Suduiraut, Sauternes 2022

Bordeaux, France 125ml £16.45

Daschbosch Hanepoot, Breedekloof, Breede River Valley 2017

Breede River Valley, South Africa 125ml £16.40

Tokaji Aszu 5 Puttonyos, Royal Tokaji Company 2017

Hungary 125ml £20.70

Recioto di Soave 'Le Colombare' Pieropan 2018

Veneto, Italy 125ml £20.90

Taittinger Nocturne Sec

Champagne, France, 150 ml £16.00

PORT AND MADEIRA

Graham's 10yo / 20yo Tawny Port 105ml £11.50 / £14.10

Dow's LBV 2018 105ml £7.80

Graham's 1997 Vintage Port 105ml £18.30

Blandy's 15yo Malmsey 105ml £14.80

DESSERTS

CLUB CHRISTMAS PUDDING

Brandy custard and brandy butter

RUM AND RAISIN DELICE

Rum sponge, Dulcey chocolate, raisin mousse and rum crèmeux

THE SANTA CLAUS

Dark chocolate, chestnut and blackcurrant

SPICED WHITE CHOCOLATE

Mandarin mousse

BANANA SOUFFLE

Salted caramel popcorn

HOME-PRODUCED ICE CREAMS AND SEASONAL FRUIT SORBETS

SELECTION OF ARTISAN CHEESES

Savoury biscuits, fresh and dried fruits, quince
(£6.50 supplement)

TEA AND COFFEE

Served with chef's selection of petits fours

£6.00

Our coffee is sustainably sourced from a fair-trade supplier, roasting small batches in Hampshire.

If you have a food allergy, intolerance, or sensitivity please speak to a member of our team upon placing your order. We source our produce sustainably from a trusted network of local and regional suppliers, selecting the best seasonal produce available whenever possible.

Adults need around 2000 Kcal a day. All prices are inclusive of VAT.