



★★★★★
THE OLD GOVERNMENT HOUSE
HOTEL & SPA



DESSERT MENU

£9.00

Bea Tollman's cheesecake 

strawberry compôte

Bea Tollman's signature honeycomb ice cream 

Clementine and ginger cheesecake

pear ice cream

Salted caramel and chocolate tart

honeycomb

Traditional Christmas pudding

brandy crème anglaise

Mango custard (vegan)

crispy sago, coconut sorbet

Mulled fruit crumble

crème Chantilly

Fresh fruit and berry plate

DESSERT WINE

50ml

Douce Surprise, Late Harvest, Melon de Bourgogne £6

Boschendal Vin d'Or, 2013 £6

Olivares, Dulce Monastrell, 2010 £6

Chateau Fayau, Cadillac, 2011 £6

Vistamar Late Harvest Moscatel, Limari Valley, 2016 £6

Château des Fesles, Bonnezeaux, 2011, £9

Peller Estates Vidal, Ice Wine, Niagara on the Lake, 2014 £12



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ARTISAN CHEESE

served with grapes, celery, biscuits and chutney

selection of 3 - £7

selection of 5 - £10

selection of 7 - £13

NATURAL SMOKED GUERNSEY CHEDDAR

Naturally smoked over rustic oak chips for three to four hours ensures this delicious Cheddar retains its creamy mouth-watering taste while offering a hint of smoke without being too overpowering.

FORT GREY

Soft, young, natural rind with blue exterior and interior veins. All the curds are hand poured and settle overnight. The next day each cheese is dry salted then tended for three weeks before being wrapped.

BRIE DE MEAUX

A rich milky flavour underlined by the sweet and buttery flavour of mushrooms or truffles and almonds.

MATURE GUERNSEY CHEDDAR

Characteristic sweet, nutty flavour with a very long finish.

GOLDEN CROSS

Flavours from subtle, floral, and grassy to more complex and intense as it becomes denser, creamier and full-flavoured with maturity.

LIVAROT

Nutty, melting in the mouth, to release flavours of salty lemon and spiciness with a creamy texture

STILTON

Creamy yellow and sporadic blue veins make for a dense wedge of cheese. Balanced salt, nuttiness and earthy mushroom flavours followed by a bolt of tangy blue with a hint of spicy pepper at the finish.