

## **VEGETARIAN DESSERT**

### **Peanut Butter Parfait € 18.50**

Andoa 39% – Salted Peanut – Banana – Oriado 60%

*Petit/Gros Manseng, Camin Larredya 'Au Capceu', Jurancon, France, 2015, €15.00 per gls*

*Coming from desiccated grapes, Au Capceu reveals a bouquet of candied fruits like fig, apricot and tangerine that will evolve towards honeyed, even truffled notes with time. On the palate, it shows a good balance between volume, liqueur and freshness.*

### **Selection of Irish Farmhouse Cheese € 27.00**

Sourdough Crisps – Fig & Apple Chutney

Supplement Of € 5.00 from the TDH menu

*Grahams Late Bottled Vintage Port, 2009, €10.00 per glass*

## **VEGAN DESSERT**

### **Illanka 68% Chocolate Mousse € 18.50**

Raspberry Sorbet

*Elysium Black Muscat, Madera, California, 2013, €15.00 per glass*

*The flavour of Elysium is derived from the very distinctive Black Muscat grape variety. A rose like aroma, very intense on the palate and full of fantastic rich velvety fruit.*

### **Almond Namelaka € 18.50**

Strawberry – Lemon Curd – Meringue

*Sauvignon/Semillon, Castelneau, Sauternes, France, 2008, €15.00 per glass*

*Subtle and sweet, this elegant blend of Sauvignon*

*And Semillon grapes from Sauternes in Bordeaux is the perfect digestive to end a meal*

Prices are Subject to 15% Service Charge

*Paula Stakelum Executive Pastry Chef*