

Dessert & Cheese Menu



Cheese Menu

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|------------------------|-------|
| 3 Cheese | £7.50 |
| Each Additional Cheese | £1.50 |

Cheese Selection

Served with Grapes, Celery, Fruit Chutney and Water Biscuits.
Please select up to three from the following list:

Cornish Yarg

Creamy and soft nettle wrapped cows milk cheese with a crumbly texture in the middle.

Cotswolds Organic Brie

Sweeter and more delicate than French brie.

Welsh Colliers Cheddar

Smooth and creamy, slight crumbliness, is produced from a single creamery using specially selected milk in North Wales.

Smoked Applewood

A firm textured cheese, smooth and creamy with a distinct smokey flavour. The flavour is quite strong which appeals to most.

Oxford Blue

A full fat soft blue cheese with a creamy consistency and sharp clean flavour.

Chef's Guest Cheese

Selection of Port

| | <i>Glass</i> | <i>Bottle</i> |
|---------------------|--------------|---------------|
| Cockburns Ruby Port | £3.00 | £40.00 |
| Graham's LBV Port | £3.80 | £49.95 |

Food Allergies and Intolerance: Before ordering your food and drink, please speak to a member of our staff if you need to know about ingredients.

Prices include VAT. No service charge is added.

Dessert Menu

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| Hot Christmas Pudding <i>with Brandy Sauce and Cinnamon Ice Cream</i> | £6.50 |
| Lemon Posset <i>with Mango Salsa, Shortbread Biscuit</i> | £6.50 |
| Warm Pear and Almond Tart <i>with Honeycomb Ice Cream</i> | £6.75 |
| Bread and Butter Pudding <i>with Sultanas, Honey, Clotted Cream</i> | £6.50 |
| Milk Chocolate Truffle <i>with Orange Salad and Mint Wafer</i> | £6.75 |

Ice Cream and Sorbets

£1.75 per scoop
£5.00 for three scoops

House Ice Creams

*Vanilla Pod, Strawberry, Chocolate, Cinnamon,
Pistachio, Rum and Raisin, Honeycomb*

House Sorbet

Raspberry, Orange, Lemon, Blackcurrant

Oxfordshire Hotels
www.oxfordshire-hotels.co.uk