

WELLINGTON COURT

RESTAURANT + CATERING

DESSERTS

ALMOND CAKE, RASPBERRY COMPOTE, TOASTED
ALMOND, AND FRESH CREAM

CHOCOLATE TRUFFLE CAKE WITH BERRY SAUCE, AND SOUR
CREAM ICE CREAM

GOATS CHEESE PANNA COTTA, WITH SPICED APPLE PUREE
AND BUTTER ROASTED APPLES

MINTED CHOCOLATE BREAD PUDDING,
ORANGE CUSTARD SAUCE, AND FRESH CREAM

STICKY TOFFEE PUDDING, TOFFEE SAUCE,
FRESH CREAM, AND PRALINE

CHOCOLATE PEANUT BUTTER CHEESECAKE

TAHITIAN VANILLA BEAN CRÈME BRULEE

10.

COACH HOUSE CHEESES (4) WITH SUGARED
PECANS, FRUIT COMPOTES AND CARR'S BISCUITS

14.

COFFEE 2.
ESPRESSO 2.5
CAPPUCCINO 3.5
LATTE 4.
TEA 2.

DESSERT WINES

RIESLING ICE WINE 2006
HENRY OF PELHAM
NIAGARA 14.

CABERNET FRANC ICE WINE 2006
SOUTHBROOK
NIAGARA 110./BOTTLE

FORTIFIED

GRAHAMS 2000 LATE BOTTLED
PORT 8.

TAYLOR FLADGATE SAMPLER
10 & 20 YEAR OLD TAWNY
(ONE OUNCE OF EACH) 18.

PINEAU DES CHARANTES
ANDRE PETIT 8.

DIGESTIVES

GRAPPA, FRUIT SPIRIT AND EAU DE VIE
GRAPPA – ITALY 10.