

SAMPLE DESSERT MENU

Warm Apple & Calvados Charlotte, Brambly Apple Sorbet

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'Bitter Sweet' Valrhona Chocolate Dome

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Tiramisu with Coffee Bean Ice Cream,

Amaretto Jelly

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Banana & Chocolate Soufflé, Bitter Chocolate Sauce

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Classic Crème Caramel, Kumquat Compote,

Raspberry Ripple Ice Cream

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Mille-Fuille of Pear with Kirsch Cream,

Caramel & Honey Ice Cream

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Selection of Irish Farmhouse Cheese

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Selection of Petits Fours

Tea/Coffee

DESSERT WINE MENU

Gewürztraminer Vendanges Tardives, Hugel 2000 €13.00

Alsace, France

This very aromatic grape variety is light and flowery with aromas of rose petal, exotic fruits such as litchis and kiwis.

This is a very pleasant wine to finish off with.

Domaine du Mas Blanc Banyuls 2003 €10.00

Languedoc Roussillon

This Grenache based wine is light in style. With some red fruit aroma's, this would be a perfect wine to compliment our strawberry dessert.

It has an intensity of black and red fruit flavours with some spices.

Vin de Constance, Klein Constantia Estate, South Africa 2002 €19.00

This yellow fruity wine with aromas of rose petal, plum and comfit of orange has a powerful style. The complexity of fruitiness such as peach flavour's, orange curd with a grapefruit finish.

BeerenAulese, Weingut Alois Kracher 2005 €18.00

Burgunland, Austria

A complex peach and tangerine preserve with a floral aroma.

In your mouth it has a nice fat texture with comfit peaches and a long after taste. A fantastic wine.

Domaine des Mas Amiel, Maury 2005 €10.00

Languedoc Roussillon

A Grenache based wine which is a perfect match for a chocolate dessert.

It has a lovely intensity and flavour which comes from blackcurrants and raspberries, with some pepper and spices.

Château Rayne Vigneau 2003 €15.00

Sauternes, France

This wine reigns from the most famous region for sweet wines.

It has a rich and powerful nose with the essence of orange curd.

This wine has kept its complexity and its lovely acidity.

Molino Real 'Mountain Wine' 2004 €14.00

Malaga, Spain

Elegant and ripe citrus aroma's, with a yellow fruit compote flavour ensure an elegant finish and longer after taste.



DROMOLAND CASTLE

HOTEL & COUNTRY ESTATE
DISTINCTION SINCE 1543

Quarts de Chaumes, Domaine des Baumards 2000 €12.00

Coteaux du Layon, Loire Valley, France

A rich wine with hints of mineral, ripe white fruit preserve and honey flavours. Its richness does not over take the wine which remains light.

For the Cheese I suggest the ever famous and perfect match with a glass of **Colheita Port Late Bottle Vintage Port** or **Ruby Port**. But you may prefer to experiment with a glass of **White Wine** for the Goats Cheese or a glass of **Sweet Wine** for the Blue Cheese

All Prices are subject to 15% Service Charge