

FESTIVE DESSERT MENU

Desserts

DEVIL'S BUNDT CAKE

Ghana bittersweet dark chocolate, armagnac sauce

CRANBERRY & EGGNOG CHEESECAKE

gingersnap crust & rum caramel glaze

STEAMED ALBANY PLUM PUDDING

brandy sauce

HOMEMADE TRADITIONAL MINCED MEAT PIE

hard sauce

NIAGARA APPLE CRUMBLE

vanilla ice cream

ASSORTED MANDORIA BISCOTTI

with chocolate fondue

WINTER BERRY BOWL

with whipped cream or ice cream

Dessert Wine

VIDAL INNISKILIN

ice wine

Special Coffees

ALBANY CLUB COFFEE

*Grand Marnier, Drambuie, Bailey's
coffee & whipped cream*

FRENCH COFFEE

*Cognac, Armagnac
coffee & whipped cream*

IRISH COFFEE

*Irish Whiskey
coffee & whipped cream*

BLUEBERRY TEA

*Grand Marnier
Amaretto & Earl Grey tea*

FESTIVE DESSERT MENU

Teas

LEMON MANGO

medium-bodied & tangy with underlying sweetness

WINTER ESCAPES

uplifting & smooth

NUTCRACKER

rich & decadent

GINGERBREAD HOUSE

spicy & sweet

HEALTH & WELL-BEING GREEN

light & refreshing with a mild finish

ENGLISH BREAKFAST

elegant & refined smooth sweetness

Available in decaf

IMPERIAL EARL GREY

light body with slighty spicy finish

CHAMOMILE FLOWERS

smooth & apple-like

PEPPERMINT LEAVES

minty & sweet

VANILLA ROOIBOS

rich & full-bodied with creamy vanilla finish

Ponts

TAYLOR FLADGATE

20 years-old Tawny

TAYLOR FLADGATE

10 years-old Tawny



TEALEAVES