

Pallant Restaurant

AFTER DINNER DRINKS

Taylor's Port	50ml	4
Tia Maria	50ml	4
Baileys	50ml	4
Limoncello	50ml	4
Disaronno	50ml	4.5
Jack Daniels	25ml	3.5
Janneau	25ml	4
Grappa - Moscato	25ml	4
Hine Cognac Fine Champagne	50ml	4.5

COCKTAIL OF THE MONTH

Lemon Martini	8.5
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limoncello, sugar syrup, vodka, citrus juice

DESSERT WINE

Moscatel Fines Antigua - La Mancha, Spain
a mixture of concentration and freshness with orangey acidity and floral aromas, powerful and surprisingly sweet.

125ml	8.5
Half Bottle	28

DESSERTS

Traditional Christmas Pudding flambéed at the table, pouring cream	5.5
Black Forest chocolate genoise sponge, chocolate mousse, brandy soaked cherry compote, chantilly cream	6
Toffee Apple Crumble poached apple, butterscotch sauce, pistachio crumb, salted caramel ice cream	6
Honey and Whiskey Ripple Affogato ice cream, topped with sweetened espresso	5
British Cheese Plate tunworth (hampshire), oxford blue (oxfordshire) and sussex charmer (sussex) cheeses served with a selection of accompaniments	7.5
Homemade Truffles and Coffee	5.5

HOT DRINKS

Irish Coffee	6
Baileys Coffee	5
Napoleon	6
Coffees & Hot Chocolate	From 2.4
selection available	
Pot of Tea & Infusions	From 2.4
selection available	

CHRISTMAS PARTIES

Looking for a venue for your small family gathering or private hire for your work Christmas party? We offer a range of bespoke packages and 3-course menus from £19.95 per person

Join us for an unforgettable festive celebration, please enquire within.

Please ask for information on allergens and food intolerances before placing your order. Thank you.

A discretionary service charge of 10% will be added to your bill. Gratuities are distributed equally amongst all members of staff.