

desserts & wines

white swan

Eel Pool Road | Drakeholes | DN10 5DF | 01777 817206

www.thewhiteswanhotel.co.uk

Desserts...

Feel free to swap ice cream, custard or cream on your dessert

Passion Fruit Cheesecake £4.60 Handmade, Hob Nob biscuit crumb base topped with cream cheese blended with fresh passion fruit. Served with raspberry coulis & double cream	Caramel Sundae £3.95 Caramel & vanilla ice cream topped with mini marshmallows, toffee sauce & a fan wafer	Belgian Waffle £4.45 Served warm with ice cream & a choice of topping. • Toffee Sauce • Mixed Berries • Mini Marshmallows
Apple Blackberry & Cranberry Crumble £4.35 Individual portion served with custard.	Berry Sundae £3.75 Vanilla ice cream topped with summer berries & fan wafer	Ice cream Trio £2.95 3 scoops of ice cream, choose between vanilla, caramel & strawberry with a fan wafer.
Lemon Meringue £3.95 Sweet butter pastry case filled with tangy lemon topped with meringue. Served with raspberry coulis & double cream	Cheese & Biscuits £4.95 Cheddar, Stilton & Brie served with apple, grapes, chutney & biscuit selection	Dessert of the Day Ask for today's choice
Chocolate Fudge Cake £3.95 Served warm with double cream	Treacle Sponge £3.75 Traditional favourite served with custard	

Wines...

White

Selected for your enjoyment

	175ml	250ml	Bottle
Tall Horse £3.20 £4.25 £11.45 Chenin Blanc – South Africa Light, crisp and zesty to complement any chicken or pasta dishes			
Polero £3.00 £4.00 £10.85 Sauvignon Blanc – Chile Intense, expressive, fruity and herbaceous – great with any fish dishes			
Sacred Hill £3.25 £4.30 £11.65 Colombard Chardonnay – Australia An un-wooded Chardonnay with a tropical tangy finish to go with any white meat, pasta or fish			
Botter £3.65 £4.85 £13.35 Pinot Grigio – Italy Fresh dry white – ideal with fish and vegetarian dishes			
Babich £4.85 £6.45 £17.50 Sauvignon Blanc – New Zealand A ripe and full bodied Sauvignon, packed to the rafters with fresh gooseberries – great with chicken and pork			

Rosé

Relax with a refreshing rosé

	175ml	250ml	Bottle
Botter £3.95 £5.25 £15.75 Pinot Grigio Rosato – Italy Fresh, dry & pink, matches perfectly with any fish			
Willowood £3.25 £4.30 £11.70 White Zinfandel-USA Lively & pink, full of cherry & cream flavours			

Red

Indulge in a warming red

	175ml	250ml	Bottle
Tall Horse £3.20 £4.25 £11.45 Cabernet Sauvignon – South Africa Medium bodied, long and velvety, ideal to drink with any steak or burger			
Polero £3.00 £4.00 £10.85 Merlot – Chile Ripe and fruity, rich in tannins – superb accompaniment to the beef and black sheep pie			
Las Moras £3.65 £4.85 £13.35 Malbec – Argentina Medium to full bodied, soft and elegant – great with liver or duck			
Deen de Bortoli £4.35 £5.80 £15.55 Shiraz – Australia Spicy and peppery but surprisingly refreshing, ideal with steak or Sunday roast			
El Coto £4.90 £6.50 £17.95 Rioja Crianza – Spain Fabulous balance of red fruit flavours with hints of vanilla, ideal with any food			

Sparkling & Champagne

For that special occasion

Adrien Lacombe £14.95 Vin Mousseux An easy drinking sparkling wine from France which is dry to taste. The wine to make a celebration out of any occasion	Bottle
Moutard £36.95 Brut Grande Cuvee The clay & chalky soil of the Cotes des Bar gives a rich and very specific aroma to the traditional champagne vines Pinot Noir & Chardonnay. In order to offer perfectly mature Champagnes the Cuvees are left in their cellars for a minimum of three years.	

