

# THE CLUB HOTEL

— at Goffs —



## DESSERT MENU

### **Vanilla Panna Cota €12**

Served with Poached Rhubarb and Basil Ice Cream

### **Wexford Strawberry Pavlova €12**

Served with Yuzu Curd and Mascarpone Cream

### **Dark Chocolate and Coffee Caramel Tart €12**

Served with Vanilla Chantilly

### **Raspberry Mille Feuille €12**

Served with Vanilla Cream and Raspberry Sorbet

### **Chocolate Block €7**

### **Selection of Irish Cheese €18**

Served with Candied Walnuts, Grape Chutney,  
Pickled Grapes & Homemade Crackers

## DESSERT COCKTAILS

€15

### **Espresso Martini**

Vanilla Vodka, Coffee Liqueur, Vanilla Syrup, Espresso

### **Amaretto Sour**

Amaretto, Orgeat Syrup, Lemon Juice, Egg White

### **White Russian**

Vodka, Coffee Liqueur, Cream

### **Lemon Drop**

Vodka, Triple Sec, Lemon Juice & Sugar Syrup

### **Strawberry Aperol Margherita**

Strawberry Syrup, Aperol, Lime Juice & Tequila





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## OUR PORT SELECTION

Osborne Ruby Port €8.50

Osborne Tawny Port €10.00

Osborne LBV Port €12.50

Graham's Tawny Port €25.50

## TEA & COFFEE

### Tea Selection €4

Niks Tea Classic, Decaf,  
Green, Earl Grey,  
Peppermint, Chamomile

### Coffee Selection €4

Americano, Cappuccino,  
Caffè Latte, Espresso,  
Caffè Macchiato, Caffè Mocha,  
Hot Chocolate

Specially selected and hand roasted  
locally for The Club Hotel at Goffs  
by Creed Coffee Roasters.

Please let us know if you have any allergies or dietary  
requirements, we're only delighted to help out.  
A list of allergens is available on request.

