

# COLESSIO

## Sample Sweet & Afternoon Tea Menu

Served from 12-4pm and from 6pm onwards

### Desserts

#### **Four Scottish Ice-Creams,**

Vanilla Seed, Perthshire Strawberry, Chocolate, Mint Chocolate-Chip 5.5

**Profiteroles,** Walnut Cream, Rich Chocolate Sauce 6

**Orange Posset,** Sable Biscuit, Summer Fruit Compote 6.5

**Classic Tarte au Citron,** Chocolate Soil, Homemade Vanilla Ice Cream 8

**Cheese Selection,** Red Onion Chutney, Frozen Grapes, Celery, Oatcakes 10

### Digestif

**Dows Port** (50ml) 3.95

**Late Harvest Sauvignon Blanc,** Errazuriz, Chile (75ml) 4.5

**Deanston Single Malt,** 12 Year old, Highland 5.90

**Glenmorangie Lasanta Single Malt,** Highland 5.95

**Balvenie Doublewood Single Malt,** 12 Year old, Speyside 6.90

**Lagavulin Single Malt,** 16 Year old, Islay 8.80

**Hennessy,** VS, Cognac 5.50

**Hennessy,** XO, Cognac 14.95

#### **Afternoon Tea Served 12-4**

*£15 Per Person*

#### **Savouries:**

Ham & Mustard, Cheese & Chutney, Tuna & Cucumber, Home-made Sausage Roll

#### **Sweet Treats:**

Chocolate Fudge Brownie, Lemon Tart, Carrot Cake & Homemade Scones

#### **Teas:**

Breakfast, Peppermint, Green Tea, Darjeeling, Earl Grey, Lemon & Ginger,  
Raspberry & Peach, Red Berry Crush, Decaffeinated

**All dishes are created in house by Head Chef Stephen Donnelly and his Brigade  
e-mail us on [Chef@hotelcolessio.com](mailto:Chef@hotelcolessio.com)**

*If you have any allergies or special dietary requirements, please make a member of our team aware as soon as possible.*