

THE CLUB

at GOFFS

DESSERT MENU

Pastry Chef Elizabeth Derby

Valrhona Chocolate Fondant

Orange Chocolate Fondant, Praline Anglaise, Coffee Ice Cream

Roast Pineapple

Exotic Fruit Salad, Raspberry Sorbet

The Horse Choux

Whiskey Banana Compote, Hay Smoked Cremeux, Caramel Meringue

Ice Cream Sundae

Scúp Ice Cream, Brownie Bits, Caramel, Chocolate Sauce, Seasonal Berries, Chantilly

€12

THE CLUB CHEESE PLATE

Ballylisk Brie Co. Armagh

Young Buck Blue Co. Down

Smoked Gubbeen Co. Cork

Cais Na Tire - Sheep Milk Co. Tipperary

Candied Walnuts, Pickled Grapes, Seeded Crackers, Apple Butter

€18

TEA & COFFEE

Tea Selection €4

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

Coffee Selection €4

Specially Selected & Hand Roasted Locally for The Club at Goffs by Creed Coffee Roasters
Americano, Cappuccino, Caffè Latte, Espresso, Caffè Macchiato, Caffè Mocha, Hot Chocolate

Small Chocolate Block €5

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DESSERT COCKTAILS

Winner Alright

Rum, Baileys, Bitters

Odds On Favourite

Apricot, Chocolate, Mint

Front Runner

Vodka, Coffee, Cocktail Foam

€14

OUR PORT SELECTION

| | Glass | Bottle |
|--|-------|--------|
| Graham's Organic N/V Port | €12 | €55 |
| Graham's LBV 2015 | €13 | €60 |
| Grahams Quinta do Crasto LBV Port 2016 | €15 | €66 |
| Graham's 10 year old Tawny | €18 | €80 |
| Graham's 20 year old Tawny | €25 | €115 |
| Quinta do Crasto 2003 Duoro DOC | €35 | €135 |

