



L O D G E

DESSERT MENU



L O D G E



WARM BEVERAGES

\$11. ~ 1 ounce

The Polar Bear

Peppermint Schnapps, Hot Chocolate, Whipped Cream

Irish Coffee

Irish Whisky, Smoked Vanilla Sugared Rim, Whipped Cream

Lumberjack Grog

Mulled Wine, Brandy

Hot Buttered Rum

Rum, Butter, Spiced Simple Syrup

Whole Leaf Tea Selection 3.75

Crimson Guava Green Tea, Mango, Gojiberries, Rose

Arabian Mint Peppermint, Spearmint, Ginger, Orange Peel, Everlasting Flowers

Chamomile Lemon Chamomile, Strawberry Leaves, Passion Flowers, Verbena, Cardamom, Peppercorns, Orange Blossom

Organic Earl Gray Black Tea, Oil of Bergamot, Natural Flavours

Yoga Tea Cinnamon, Ginger, Hawthorn, Cardamom, Safflowers, Blue Mellow Flowers

English Breakfast Black Tea

Organic Karma Green Tea Green Tea

Everyday Wellness Apple, Rooibos, Ginger, Cinnamon, Fennel, Juniper, Cardamom, Raspberry Leaves, Chamomile, Cloves, St. John's Wort, Lady's Mantel, Silver Weed

Rooibos Vanilla Rooibos, Natural Flavours

Organic Evening Hour White Mistletoe, Tulsi Herb, Spearmint, Green Rooibos, Nettle, Lemongrass

DESSERTS

Chocolate Fondant Cake

Fresh Berries & Raspberry Sorbet

13

Vanilla S'more Cheesecake

Toasted Marshmallow, Chocolate & Chantilly Cream

13

Cherry Rhubarb Almond Tart

Almond Semifreddo, Poached Cherries

13

Matcha Tea Vanilla Milkshake

Sesame Honey Tuile

10

Grapefruit Cream Trifle

Meringue, Grapefruit Curd, Pistachio Brittle

13

Chef's Cheese Plate

Honeycomb, Crackers, Grapes

19

Selection of Ice Cream and Sorbet

10

Lodge Cookie Selection

9

Vegan Mint Slice

Almonds, Coconut & Chocolate, Maple Syrup

9