



TURNER'S

COCKTAILS ■ CUISINE

AT THE CANTERBURY HOTEL

DESSERTS

Sugar Cream Pie — \$8

Thin Sliced and Served Warm

Red Velvet Cake — \$8

with Cream Cheese Icing

Brandied Creme Brulee — \$9

Classic, Creamy, Home-Made Custard

Apple Tartlettes — \$8

Oatmeal Streusel Topping, Vanilla Ice Cream, Caramel Sauce

Fried Peaches — \$9

Pan Fried with Brown Sugar, Spiced Cream Sauce and Cinnamon Churro

AFTER DINNER CORDIALS

Kahlua and Cream — \$8

Frangelico — \$9

Grand Marnier — \$10

Bailey's Irish Cream — \$10

Godiva White or Dark Chocolate — \$10

PORTS

Taylor Fladgate (Special Tawny) — \$9

Graham's Six Grape Port — \$11

Fonseca 20 Year — \$15

COGNACS

Courvoisier V.S.O.P. — \$11

Remy Martin V.S.O.P. — \$13

Remy Martin X.O. — \$25

Hennessy Paradis — \$60

COFFEE

Fresh French Pressed Coffee or Decaf — \$5

Cappuccino — \$4