



DESSERTS £4.50 + VAT PER HEAD

LEMON MERINGUE TART

Blackberry and strawberry compote
Clotted cream and Greek basil

VANILLA PANNACOTTA

Mixed summer berries in a dark chocolate basket

SOUR CHERRY & RASPBERRY CHOCOLATE TART

Cobnut biscuit base and raspberry ripple mascarpone ice cream

CREME BRULEE

Mini shortbread biscuits and English strawberries

BAKED AMERICAN CHEESECAKE

Oven baked mascarpone cheesecake topped with blueberries
and wild berry coulis

CARAMELISED BANANA & WHITE CHOCOLATE BREAD PUDDING

Vanilla ice cream and toasted almonds

RICH CHOCOLATE TART

Passion fruit cream

CHOCOLATE & TIRAMISU ICED PARFAIT

Coffee bean syrup and vanilla ice cream

APPLE, SULTANA & CINNAMON TART

Warm caramel sauce and vanilla bean ice cream

PASSION FRUIT DELICE

Caramel coated almonds and fresh raspberries

CHOCOLATE ROULADE

Filled with creme chantilly and fresh soft summer fruit

SALTED CARAMEL PARFAIT WITH VANILLA RICE PUDDING

Chocolate ice cream and coffee tuiles

LEMON MASCARPONE CHEESECAKE

Candied lemon, fresh cream and summer berry coulis

CITRUS FRUIT & SOFT BERRIES IN EARL GREY JELLY

Sorbet

CREAM CHEESE MOUSSE

With thyme poached peaches

BITTER CHOCOLATE & BLACK OLIVE TART

Ice cream

FRENCH LEMON TART

With raspberry cream

CHOUX BUNS

Filled with vanilla cream topped with dark chocolate sauce, white
chocolate shaving and toasted almonds

CHOCOLATE TRUFFLE TORTE

Chocolate sponge base and mocha sauce

STICKY DATE AND WALNUT CAKE

dulce de leche and cardamom spice ice cream

INDIVIDUAL PAVLOVA

Seasonal berries, passion fruit, mango and cream

RHUBARB & EGG CUSTARD TART

With a strawberry sauce and clotted cream

BANOFFEE PIE

Ginger biscuit base

Chocolate sauce and toasted pecans

TOASTED HAZELNUT & DARK CHOCOLATE MARQUISE

Creme anglaise

ENGLISH OR CONTINENTAL CHEESE BOARD

Crackers, celery and grapes

WARM WHITE CHOCOLATE AND BERRY PUDDING

CHOCOLATE BROWNIE

Orange sauce and yoghurt ice cream

LEMON SNOW EGGS

strawberries, balsamic and pistachio tuile

POPCORN CRAQUANT

With sweetcorn cream, caramel sauce and hazelnut ice cream

LEMON CREME BRULEES

raspberry and salted sable biscuit

CAMOMILE CREAM WITH SOFT MERINGUE

Maserated strawberries

ICED LEMON MERINGUE PARFAIT

sable biscuit, strawberries and greek basil