

DESSERTS

TRIPLE DELIGHT

An individually plated selection of three delightful miniature desserts:
Raspberry Pavlova, Dark chocolate cup, French lemon tart

RICH CHOCOLATE TRUFFLE

Smooth chocolate mousse with a berry compote
and vanilla cream

WHITE CHOCOLATE AND RASPBERRY BREAD AND BUTTER PUDDING

Served warm with raspberry syrup

LEMON POSSETT

Zesty chilled lemon cream served with macerated
berries and shortbread biscuit

WARM APPLE AND RHUBARB CRUMBLE

Served with a classic crème Anglaise

SUMMER FRUIT PUDDING

Sweet brioche bursting with ripe summer berries,
with rich vanilla mascarpone and blackcurrant drizzle

HAZELNUT AND CRÈME BRULEE PYRAMID

Drizzled with hazelnut syrup

SEVILLE ORANGE AND GRAND MARNIER CHEESECAKE

With a cinnamon biscuit base and caramel
orange sauce

STRAWBERRIES AND CREAM SHORTCAKE

Heart shaped all-butter shortbreads layered with a
light chantilly cream and plump English strawberries,
served on a pool of strawberry syrup

WARM STICKY TOFFEE PUDDING

A traditional family favourite smothered with a rich
caramel sauce, And vanilla scented crème fraiche

ENGLISH STRAWBERRIES AND RASPBERRIES

Simply served chilled, dusted with lemon scented
caster sugar, garnished with fresh mint leaves

POACHED PEAR AND PISTACHIO CRUNCH

Pear poached in white wine, cinnamon and star anise,
With crunchy pistachio and vanilla cream

