

Desserts

Individual Apple and Cinnamon Crumble
With thick and creamy vanilla custard

Lemon Tart
With raspberry coulis and raspberry sorbet

Duo of Dark and White Chocolate Cheesecake
With dark chocolate sauce

Mixed Berry Cheesecake
With fruits of the forest compote

Marbled Chocolate Tart
With fresh fruit coulis or chocolate sauce

Fruits of the Forest Pudding
With Chantilly Cream

Raspberry Crème Brûlée
With handmade butter biscuits and berry compote

Classic Vanilla Crème Brûlée
With handmade butter biscuits

Meringue Nest
Filled with a Coffee and Walnut Cream and finished with caramel sauce

Choux Pastry Swans
On a pool of rich chocolate sauce
Sticky Toffee Pudding,
Butter Scotch Sauce & Vanilla Pod Ice Cream

Chocolate Brownie,
Triple Chocolate Brownie, Chocolate Sauce & Vanilla Ice Cream

Individual Strawberry Pavlova,
Chantilly Cream

Hot Chocolate Fondant

Cherry Compote & Cherry Brandy Cream

Coffee Crème Brulee

Baileys Cream

Assiette of Tropical Fruit

Malibu Jelly, Lime Mousse, and Roasted Pineapple & Homemade Fruit Sorbet

Individual Warm Cherry Bakewell Tart,

Disaronno Ice Cream

Assiette of Chocolate

White Chocolate Panna-cotta, Chocolate Mousse & Wafer

Brioche Bread & Butter Pudding

Rum Soaked Raisins & Fresh Vanilla Custard