



DESSERTS

Please choose one dessert option for your whole party

Exotic fruit platter with Champagne sorbet

Homemade lemon cheesecake with soft fruit

Strawberry and blueberry vacherin

Pear and frangipane flan served with sauce Anglaise

Chocolate bavaois served with Chantilly cream and raspberries

Bread and butter pudding laced with rum and banana served with sauce Anglaise

TRIOS

'Chocolate' Trio

Chocolate Profiterole, chocolate bavaois and double chocolate brownie

'Lemon' Trio

Mini French lemon tart, lemon posset and lemon cheesecake

'Apple' Trio

Apple turnover, apple flan and apple crumble

Cheese plate

Mature stilton. Black bomber, French Brie served with dried apricots, grapes, and water biscuits

All dishes are homemade by our Executive Head Chef therefore most dishes can be adapted for your special dietary requirements (gluten free, diabetic, etc)

