



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

## *Desserts*

**Please choose one dessert option for your whole party**

Blueberry sponge with blueberry sauce and amaretto cream

White chocolate and stem ginger parfait served with a brandy snap

Sticky toffee pudding served with ginger cream and hot toffee sauce

Chocolate mousse served with salted caramel and chocolate soil

Amaretto cheesecake served with caramelised pears

## *Trios*

### **'Chocolate' Trio**

Chocolate Profiterole, Chocolate Mousse topped with honeycomb AND Double Chocolate Brownie

### **'Lemon' Trio**

Mini French Lemon Tart, Lemon Posset AND Lemon Cheesecake

### **'Strawberry' Trio**

Strawberry meringue, strawberry panna cotta & strawberry sorbet with black pepper shortbread

## *Cheese Plate*

Black stick blue, Black Bomber, Chaucer camembert served with homemade chutney, fresh apple, dates, and artisan crackers

