



DESSERTS

Eton mess, raspberry sauce and chocolate runouts

Baked American cheesecake with strawberries

Chocolate profiteroles filled with cream Chantilly

Exotic fruit platter with champagne sorbet

French lemon tart with blackberry compote

Normandy apple flan with sauce Anglaise

Sticky toffee pudding with ginger stem ice-cream

TRIOS

'Lemon' trio

Lemon Posset, Lemon Meringue Pie & mini Lemon Cheese Cake

'Chocolate' trio

Chocolate Profiterole, Double Chocolate Brownie & mini Chocolate Tart

'Afternoon Tea' trio

Victoria Sponge Sandwich, Baby Merengue with local Strawberries,
a mini Scone with Tip Tree jam & Clotted Cream

Cheese Plate

Stilton, Brie & Smoked Cheese with seedless grapes, celery & water biscuits

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