

2019

DESSERTS

Tarte Au Citron

Chocolate & Fresh Cream Profiteroles

Fresh Berry Pavlova

White Chocolate Parfait

Cheesecakes: Lemon, Strawberry or Chocolate

Apple and Cinnamon Pie served with Creamy Custard or Fresh Cream

Baked White Chocolate and Baileys Cheesecake

Classic Crème Brûlée with Fresh Cherry Compote and Shortbread

Fresh Fruit Salad

Chocolate Brownie served with Vanilla Ice Cream

Lemon Pana Cotta served with Lemon Curd and Raspberry Coulis

Dark and White Chocolate Mousse

Homemade Sticky Toffee Pudding served with Custard

£4.90 per person (£5.90 per person including Coffee and Mints)

Most of our desserts can be made Gluten Free upon request