

Desserts

Summer Pudding Mille Feuille

*Layers of vanilla brioche, summer fruits in cassis syrup
With mascarpone and fruit and mint salsa*

Dark chocolate truffle vanilla bean torte with Honeycomb crust

*With a trio of mango, raspberry and salt fudge sauce
Skinny chocolate straw*

Rhubarb and Custard Tart

Butter crust pastry tart, clotted cream custard, rhubarb poached in elderflower syrup

Manuka honey, yoghurt and hazelnut mousse cake

On a muesli cinnamon biscuit base with spiced berry puree

Chocolate Prelate

The richest chocolate mousse with a caramel dipped strawberry

Fresh Fruit Platter

Ripe seasonal fruits with lime, elderflower scented syrup, honey crème fraiche

Banoffee Pie

Toffee, bananas, whipped cream & chocolate on a crisp biscuit base, coffee syrup

Hot Sticky Toffee Pudding

With toasted pecans, hot butterscotch sauce and Jersey cream

Sweet Berry Pavlova

Crisp & chewy marshmallow meringue, with whipped cream, sweet ripe berries, and Peach Melba sauce

Poached Pears

William pears poached in sweet mulled wine with honey, blackcurrant & vanilla

Caramelised Lemon Tart

With a crisp sugar crust and fresh mango sauce

Clotted Crème Brulee

*Slow baked clotted cream desert with a caramelised sugar crust
Topped with fresh raspberries & mint*

English Strawberries & Cream (Seasonal)

Ripe English strawberries served with whipped cream