



WEDDINGS • CELEBRATIONS • BUFFETS • CONFERENCES • TRAINING DAYS

Desserts Menu

Apple and Raspberry Crumble and custard

Sticky Toffee Date Pudding with cream or custard

Bread and Butter Pudding with crystallised ginger and Baileys Irish Cream

Iced Tiramisu with sauce anglaise

Rich Chocolate and Walnut Brownies with vanilla cream

Chocolate and Raspberry Roulade with Grand Marnier cream

Banoffee Tart with rum custard

Pear and Almond Tart with sauce anglaise

Bitter Chocolate Tart with Chantilly cream and raspberry coulis

Glazed Lemon Tart with red fruit coulis

Elderflower and Prosecco Jellies with summer fruit and pouring cream *

Vanilla Pannacotta with spiced tropical fruit salad OR mixed red fruits *

Frozen Hazelnut and Caramel Parfait with raspberry compote

Meringue Nests with Chantilly cream and summer fruit coulis

Freshly brewed organic Coffee

*All desserts are suitable for vegetarians except those marked **

We can also supply cutlery, crockery, linen or other tableware.

All items are freshly prepared/cooked in our own kitchens

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