


## Dessert

\* Indicates served warm & requirement to access to oven facility

 Indicates Vegan

Glazed Lemon Tart  
 Banoffee Pie  
 Black Forest Gateau  
 Dark Choc Truffle & Salted Caramel Torte  
 Mixed Red Berry Cheesecake  
 Eton Mess ( opt)  
 Lemon Posset  
 American Double Chocolate Brownie (nut free)  
 Dark Chocolate Fondant\*  
 Sticky Toffee Pudding\*  
 Lemon infused Treacle Tart\* with Clotted Cream  
 White Chocolate & Madagascar Vanilla Mousse  
 Vanilla Panacotta Red Berry Pudding  
 St Clements Cheesecake  
 Exotic Fresh Fruit Salad   
 Strawberry Fool Stack with Shortbread Biscuit  
 Chocolate (& avocado) Mousse w' Raspberries & Pistachio   
 Vanilla Crème Brulee  
 Gluten Free Brownie  
 Baileys Milk Chocolate Mousse  
 Individual Passion Fruit Pavlova

**Trio of desserts** – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie  
 (£2.00 supp)

**Sharing platter** – Selection of our favourite & best miniature deserts; ideal for sharing.  
 (£2.00 supp)

**Selection of English & Continental Cheese**  
 & Biscuits (£4.00 sup)

**Additional Mixed Berries** to be served with your Dessert choices (£1.50 sup pp)

**Cheese Towers** (photos & quote available on request)

**Celebration Cakes** (photos & quote available on request)

