

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)

