



# Desserts

 Indicates Vegan

\*Indicates served warm

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

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)

