



*Please choose four puddings for your Pudding Table £11.00 per person*

*(Two individual puddings and two whole puddings)*

## Individual

*Served in glasses, ramekins, little bowls or cups and saucers*

Sherry Trifle	Mini Wobbly Black Currant Blancmange (GF)
Chocolate Mousse (V, DF, GF, *Vg)	Mini Pavlova (V, GF, *DF)
Crème Brûlée (V, GF)	Pimm's Jelly with Pimm's Fruit Salad (GF, DF)
St Clements Posset (V, GF)	Poached Nectarines or Plums in Sweet Wine with Amaretti Biscuit (V, *VG, DF, GF) (Seasonal)
Raspberry Posset ( <i>Summer</i> ) (V, GF)	Summer Strawberries in Rosewater Syrup with Shortbread (*VG, *GF) ( <i>April - September</i> )
Lemon Syllabub and Boudoir Biscuit (V, *GF)	
Strawberry Fool ( <i>Seasonal</i> ) (V, *VG, GF)	
Apricot Fool (V, *VG, GF)	

## Whole Puddings

Caramelised Passionfruit and Lime Tart (V)	Banoffee Pie (V, *GF)
Double Chocolate Raspberry Tart (V)	Lemon Meringue Pie (V)
Apple Tart with Lavender and Brown Butter (V)	Black Forest Pavlova (V, GF)
French Apple Tart (Vg) ( <i>minimum 5 people</i> )	Large Wobbly Black Currant Blancmange with Herefordshire Cassis (GF) - this spectacular whole pudding is made in a vintage jelly mould
Chocolate Salted Caramel Tart (This tart can also be made Vg - ( <i>minimum 5 people</i> ))	Vegan Cheesecake - Strawberry, Lemon or Blueberry (VG) ( <i>minimum of 5 people</i> )
Basque Lemon Cheesecake with Blueberry Compote (V)	Bowl of Seasonal Hereford Berries ( <i>Summer</i> ) (V, VG, DF, GF)
Tia Maria Cheesecake (V)	
Stack of Chocolate and Sour Cherry Brownies (V) ( <i>These Brownies can also be made Vg - minimum 5 people</i> )	