

Dessert Choices

Most of these desserts can be prepared in mini portions and served as a Trio or on 3 tier cake stands

Blueberry and Mascarpone Cheesecake

Fresh Strawberry or Fresh Fruit Pavlova

Home Made Sticky Toffee Pudding with Cream or Archers Jersey Ice Cream

Chocolate Roulade filled with Cointreau cream and served with Belgian Chocolate Sauce

Chantilly cream and Fresh Raspberry Roulade with Raspberry Coulis

Homemade Lemon Tart

Old English Raspberry and Bristol Cream Trifle topped with Acorn Organic Cream and Toasted Almond flakes

Sally's Recipe Banana and Toffee Tart

Home Made Chocolate Pecan Brownie with Chocolate Sauce

Vanilla Bean Pannacotta with Poached Blueberries

Platter of Sliced Fresh Fruit with Honeyed Mascarpone

Belgian Chocolate and Cognac Mousse served with Orange Scented Cream

Homemade Profiteroles filled with Cointreau Pastry Cream served with Belgian Chocolate sauce

Seasonal Fruit Crumble with Custard

Crème Brulee

Warm Maple Syrup and Pecan Pie served with Clotted Cream

A selection of English and Continental Cheese with Biscuits, Celery and Grapes

Prices include all crockery, cutlery, table linen, napkins, staff and VAT. All menus are for guidance only. Please feel free to 'mix and match' to suite your requirements. Our staff will prepare, cook, serve, clear and wash up, leaving the venue clean and tidy.