

Desserts and Hot Beverages



Large Desserts

on average a whole dessert serves a minimum of 10 people

Ginger and syrup Cheesecake
 Classic Lemon Tart with Crème Fraiche
 Banoffee Cheesecake with Homemade Toffee
 Raspberry Trifle topped with Cream and Flaked Almonds
 Strawberry Cheesecake with Strawberry Coulis
 White Chocolate and Cardamom Parfait with Seasonal Berries and Basil Sugar
 Dark Chocolate Torte, Seasonal Berries and Pouring Cream
 Mixed Fruit Pavlova and Pouring Cream
 Brioche Bread and Butter Pudding served with Vanilla Custard
 Profiteroles with Rich Chocolate Sauce
 Frangipani Apricot Tart with Crème Anglaise
 Strawberries with Crème Chantilly
 Rhubarb and Ginger Crumble with Crème Anglaise
 Raspberry Meringue Roulade
 Lemon Meringue Pie with Pouring Cream
 Fresh Fruit Salad and Pouring Cream
 Eton Mess

Individual Dessert

Raspberry Pavlova *
 Strawberry Shortbread Stack with a Raspberry Cream *
 Eton Mess *
 Dark Chocolate Mousse with Chocolate Scrolls*
 Chocolate Brownies with Warm Chocolate Sauce *
 Mini Cheesecake *
 Profiteroles with Warm Chocolate Sauce *
 Crème Brulee *
 Lemon Posset with Shortbread Biscuit *
 Fresh Fruit Skewers *
 Raspberry Trifle *
 Seasonal Fruit Crumble
 Strawberries with Crème Chantilly
 Trio of Mini Desserts

** marks desserts that can be chosen as a Mini Dessert*

Cheese and Biscuits

Mature Cheddar, Somerset Brie, and Blue Stilton, Selection of Crackers, Celery and Grapes

Beverages

Tea/Coffee served with Foil Wrapped Mints
 Filter Coffee served in a Cafetiere with After Eight Chocolate Mint Sticks