

BUILD YOUR OWN BESPOKE MENU

DESSERTS

Homemade fruit pies, apple, cherry or blackcurrant and apple, served with warm vanilla custard

A light lemon posset topped with a hot compote of berries

Indulgent chocolate fudge cake, rich deep chocolate cake served with double cream or chocolate cream

A luscious light strawberry gateau, light sponge filled with strawberry preserve, topped with strawberries and chopped nuts

Jam roly poly, an early 19th century pudding still popular today served with piping hot custard

Homemade fruit crumble of your choice, served with vanilla pod custard

Chocolate brownies, rich dark chocolate sponge topped in chocolate and served warm with chocolate cream

Chantilly profiteroles, light choux pastry filled with Chantilly cream topped with melted chocolate

Strawberry or blackcurrant cheesecakes, always a popular choice served with cream

Old English deep Victoria sponge wedge served with fresh strawberries and a quenelle of cream

Caramelized praline and toffee roulade, chocolate sponge with fresh cream, caramelized praline and toffee pieces

Baked cherry Amoretti cheesecake, a smooth baked vanilla cheesecake with a marbling of morello cherry filling and topped with chopped Amoretti biscuits

Chocolate and salted caramel tart served with double cream

A true classic lemon meringue pie made with fresh lemons and served with thick pouring cream

