

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 compote of summer berries topped with crushed amoretto biscuits

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

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

Old school jam roly poly, served with hot custard sauce

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

Chocolate brownies, rich dark chocolate sponge finished with chocolate shavings served with chocolate cream and strawberry garnish

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

Strawberry or blackcurrant cheesecakes, accompanied with vanilla scented cream

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

French style apple tart, glazed with toffee sauce and served with a quenelle of Calvados cream

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

Homemade chocolate and orange bread and butter pudding served with vanilla crème anglaise

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

