



HOMEMADE DESSERT EXAMPLES

The following desserts are for ideas, when designing a set menu for your party.
They are not all available every day.

Homemade Tiramisu.

Vanilla Crème Brûlée with macaroons.

Baileys Crème Brûlée served with macaroons.

Seville Orange Crème Brûlée with macaroons.

Lemon and passionfruit Tart, served with vanilla ice-cream.

Ginger Sticky Toffee Pudding, served with Vanilla ice-cream.

Warm Chocolate Brownie served with Stracciatella ice-cream.

Warm Treacle and Almond Tart, served with Vanilla ice-cream.

Chocolate Crème Brûlée, served with an Amoretti biscuits.

Seasonal Fruit Crumble with a choice of either cream, or vanilla ice-cream.

White Chocolate and Blueberry Baked Cheesecake with berry compote.

Sticky Toffee Pudding with hot fudge sauce and Caramel ice-cream.

Eton Mess with fresh strawberries and homemade strawberry and
Elderflower coulis.

Cheese and biscuits with chutney and garnishes, available with an additional
charge.

Ice-cream or Sorbet selection

All desserts are £7.50 individually, or priced within the set menu.

Disclaimer: Due to Natasha's Law we cannot guarantee that any of our dishes are allergen free. If you know of someone in your party who has an allergy please speak to a member of staff for more details.