

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.

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

Ginger Sticky Toffee Pudding, hot fudge sauce and vanilla ice-cream.

Warm Chocolate Brownie served with Stracciatella ice-cream.

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

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

White Chocolate and Blueberry Baked Cheesecake with berry compote.

Homemade Lemon Cheesecake served with raspberry sorbet.

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 £7.95 individually, or priced within the set menu.