

Menu Selector

Please choose one dish for all your guests

Desserts

Sliced exotic fruits in a cointreau and passion fruit syrup
Served with double cream or Mascarpone

Fresh strawberries steeped in port with chantilly cream sandwiched between crisp shortbread biscuits

Fresh local strawberries and raspberries in a tuile basket
Served with clotted cream or crème fraiche

Lemon Soufflé served with lime syrup and brandy snaps

Chocolate Mousse served in a chocolate ramekin topped with Baileys Cream

Crème Brulee

Profiteroles & Chocolate Sauce

Pears poached in red wine served with homemade ginger ice cream

Thin slices of fresh pineapple served with a Malibu scented syllabub

Raspberry Pavlova Roulade with strawberries, kiwi fruit and raspberry coulis

Burnt Lemon Tart served with caramelized mandarins and clotted cream

Tia Maria Tiramisu topped with roasted almonds

Assiette of miniature desserts

Continental Cheeseboard

A variety of cheeses with walnuts & quince jelly, served with savoury biscuits
(£2.50 supplement if served as an addition to dessert)

Complete your meal with freshly brewed coffee and mints

If you would prefer hand made petit fours there is a supplement of £1.00 per head