

# *Menu Selector*

Please choose one dish for all your guests

## **Desserts**

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

Balsamic strawberries steeped in port with vanilla ice cream and crisp shortbread biscuits

Fresh local strawberries and raspberries in a tuile basket  
Served with Mascarpone

Lemon Soufflé served with lime syrup and brandy snaps

Chocolate Mousse served in a chocolate ramekin topped with Baileys Cream

Rhubarb Crème Brulee

Profiteroles & Chocolate Sauce

Pears poached in red wine served with homemade ginger ice cream

Summer fruit Pudding served with Mascarpone

Raspberry Pavlova Roulade with strawberries, kiwi fruit and raspberry coulis

Baked American Cheesecake served with a Blackcurrant Coulis

Tia Maria Tiramisu topped with Amaretti biscuit

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 tea served with mint chocolates or  
Amaretti biscuits**

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