



Dessert Options

Chocolate

Vanilla Profiteroles with Rich Belgian Chocolate Sauce A ♦

Profiteroles, filled with crème patisserie and whipped cream,
topped with rich Belgian chocolate sauce

Rich Chocolate Mousse with Irish Cream A ♦

Rich Belgian chocolate mousse topped with Baileys cream

Framboise and Chocolate Mousse C

Raspberries steeped in framboise liqueur, covered with a rich chocolate mousse,
topped with a light Champagne cream.

Chocolate Truffle Mousse B

Rich chocolate mousse made with Belgian chocolate and truffles

Cheesecakes

Champagne Cheesecake B

Biscuit based cheesecake made with the finest champagne, garnished with fresh seasonal fruit and coulis

Lemon and Lime Cheesecake A ♦

A zesty biscuit based cheesecake served with a raspberry coulis

Cheesecake – your choice B

Your favorite flavored cheesecake! Let us know and we will endeavor to provide.

Traditional with a Twist

Raspberry and Lemongrass Trifle B

Sponge base infused with lemongrass and vodka, topped with raspberries
and Crème Anglaise finished with whipped cream and flaked almonds

Toffee Crème Brulée C

Individual toffee crème brulée with a crisp caramel topping

Trio of Desserts C

Rich Dark Chocolate Mousse

Fresh Fruit Pavlova

Lemon and Lime Cheesecake

Fruit

Lemon and Mascarpone Mousse A

A light and fresh lemon and mascarpone mousse served with a lemon shortbread

Fresh Fruit Salad (VE) A

Lemon Sorbet (VE) A

Poached Pears (VE) B

Hot Desserts

*** Sticky Toffee Pudding with Cream B ♦**

Hot toffee sponge pudding with thick toffee sauce and Chantilly cream

Traditional Apple Crumble B

Individually baked with Bramley apples topped with an oatmeal crumble served with Crème Anglaise

Double Ginger and Rhubarb Crumble C

Rhubarb lightly infused with a stem ginger and baked
with a ginger and oatmeal topping served Crème Anglaise

Cheese Plate C

A selection of award winning cheeses,
freshly garnished and served with an assortment of biscuits

* = Maximum 100 guests