

Dessert menu



n = contains nuts, d = dairy-free, g = gluten-free, ve = vegan, v = vegetarian,
All products produced in a kitchen that handles nuts
All prices are exclusive of VAT

Cold

Fresh Strawberry Cheesecake (v) – fresh strawberries, cream, cream cheese with vanilla and a digestive base

Apricot & Frangipane Tart (v, n) – juicy apricot and frangipane baked in an all butter sweet pastry shell, finished with lightly toasted almonds

Summer Berry Pavlova (v, g) – homemade meringue with whipped cream and fresh summer berries

Lemon Cheesecake (v) – cream cheese and cream with fresh lemon on a buttery digestive base

Chocolate Mousse (v, g) – dark Belgian chocolate with egg, butter and a shot of espresso coffee

French Apple Flan with Cream (v) – Bramley and Braeburn with apricot glaze on crunchy pastry, served with pouring cream

Chocolate Strawberry (v, g) – English strawberries dipped in dark chocolate

A British Summer Cheeseboard (n) – Quicques Double Gloucester, Trevarrarian Cornish Brie, Wensleydale & Apricot with celery, grapes, oatcakes and crackers

Fresh Fruit Skewer (ve, g) – seasonal fruit chunks on sticks

Fresh Fruit Salad with Cream (v, g) – chopped seasonal fruit served with pouring cream

Flans

Mayan Spiced Chocolate Tart – with star anise, orange zest and nutmeg

Lemon Tart – a traditional classic

Apple & Almond Tart – frangipane filling topped with English apples then glazed

Bakewell Tart – pastry case, raspberry jam and almond sponge

Plum & Almond Tart – frangipane filling topped with plums then glazed

(multiples of eight)

Hot

Baked Bramley Apple with Cream (v, n) (six portions) – English grown Bramley baked with dried fruit, no added sugar, and served with cream

Treacle Sponge Pudding with Custard (v) (six portions) – classic English syrupy pudding made with Lyles, butter, eggs and demarara. Served with custard

(multiples of six)