

Desserts

Apple & Sultana Crumble with Custard

Profiteroles with Hot Chocolate Sauce

Fresh cream filled profiteroles served with a hot rich chocolate sauce

Eton Mess with Raspberry Coulis

Crushed meringue and fresh cream folded together with summer berries and served with a raspberry coulis

Rich Chocolate Mousse with Raspberries

Individual dark chocolate mousse served with fresh raspberries

Tart Au Citron

A glazed lemon citrus dessert served with whipped cream

Individual Homemade Treacle Tart with Custard

Luxury Bread & Butter Pudding with Custard

Bread and butter pudding with chef's special "luxury" ingredient

Individual Crème Brulee with Shortbread

Individually prepared crème brulee served with shortbread

CHEESE & BISCUITS

A selection of English cheeses with biscuits, grapes & celery fingers

A selection of Continental cheeses with biscuits, pear & walnuts

(As an extra course)

AFTER DINNER

Coffee and Mints

(Complementary with three or more course meal)