

Desserts

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Desserts

Classic Crème Brulee with Caramel Glass

And Peppered Summer Berries

Lemon Syllabub in Bitter Chocolate Tear

With Frosted Fruits and Turkish Delight Syrup

Passion Fruit Tart, Chantilly Cream

Red Wine and Star Anise Poached Pear Tatin

Chocolate Marquise, Devilled Raspberries

New York Cheesecake Selection, Caramelised Seville Orange,

Passion Fruit, Marble Chocolate, Strawberry and Mango

Summer Fruit Pudding, Cassis Berries

Classic Sticky Toffee Pudding Butter Scotch Caramel

Ginger, Vanilla and Coconut Panacotta Honeycomb crunch

White Chocolate Croissant Bread and Butter Pudding

Cardamom Crème Brulee Pot, Lemon grass Tuille

Hot Chocolate Fondant Pudding

Classic Lemon Tart, Caramelised Oranges

Fresh Pineapple, Sugared Basil Pesto, Raspberry Tuille

Chocolate Soufflé and Coffee Brulee

Apple Crumble/Treacle Tart Crème Anglaise

Assiette of Desserts of Your Choice:

Three or Five Miniature Delights