

Sweet Menu

Classic Lemon Tart served on a Feathered Raspberry Sauce,
accompanied by a pot of Crème Fraîche.



A Brandy Snap Basket filled with Dairy Vanilla Ice Cream and
Fresh Fruit, presented on a Red Berry Coulis



Tower of Dark Chocolate Brownies served with Dairy Honeycombe
Ice Cream and a Rich Caramel Sauce.



Crème Brûlée accompanied by Almond Shortbread Biscuits,
compote of Pears simmered in Red Wine and Cinnamon.



Dark Chocolate Fondant served with Dairy White Chocolate
Ice Cream, presented on an Anglaise Sauce.

(Minimum 15 minute cooking time)



Light Vanilla Cheesecake draped with Fresh Orange Segments
soaked in a Grand Marnier Syrup.



Fresh Fruit Platter.

An arrangement of Fresh Fruits, complemented
by a Passion Fruit Yoghurt.



Plate of Blue Stilton, Mature Cheddar, Cranberry Wensleydale
and Brie Cheeses accompanied by Fruit Chutney
and Savoury Biscuits.



Pot of Freshly Brewed Filter Coffee or Tea
and Chocolate Mints - £2.00