

Deserts

Fresh soft fruits salad.
Fresh summer strawberries and cream.
Chef's summer puddings with clotted cream.
Port and strawberry Pavlovas with a strawberry sauce.
Coffee and hazelnut meringues.
Key lime pies – A tangy cream custard pie on a butter biscuit base.
Chefs fresh lemon tarts served with summer berries and a raspberry coulis.
Hot fruit crumbles (blackberry & apple, honey apple & sultana, or champagne rhubarb).
Vanilla cheesecake with a blueberry compote.
Raspberry and hazelnut meringues.
Assiette of fresh lemon tart, chocolate mousse cake & raspberry sorbet with soft fruits.
Profiteroles with a hot chocolate sauce.
Chocolate mousse with a raspberry compote.
Belgium dark chocolate mousse cake with a white chocolate sauce and soft summer fruit.
Chocolate mouse with oranges in Grand Marnier and caramel.
Raspberry crème Bruleé topped with hazelnut praline
Bread and butter puddings with crème Anglaise
Treacle tart with crème Anglaise
Banoffee pies
Sherry trifles
Home made Christmas puddings with a rich brandy butter
Scottish raspberry & walnut shortbread
A platter of fine cheeses and fresh fruit
Baileys mousse served with a coffee sauce
Coffee and mints

Tray Bakes

Chocolate fudge brownies
Home made flap jacks
Millionaires shortbread topped with caramel and chocolate

