



## Dessert Menu

### Vanilla & Seasonal Berry Cheesecake

*Classic set cheesecake made with cream cheese, vanilla & berries, topped with seasonal berry glaze*

### Raspberry Cheesecake

*Domed cheesecake made with cream cheese & real raspberry puree topped with raspberries*

### Chocolate Truffle Torte

*Rich dark Belgian chocolate torte on a chocolate sponge base*

### Chocolate Fondant (V)

*Rich warm gooey chocolate fondant served with a warm berry compote & vanilla ice cream*

### Tiramisu

*Domed Italian dessert made with mascarpone cheese & coffee soaked sponge*

### Banoffee Pie (V)

*Fresh bananas & caramel in a sweet pastry case topped with a coffee flavoured fresh cream*

### Lemon Tart (V)

*Traditional lemon curd made with fresh lemon juice in a sweet pastry case finished with an apricot glaze*

### Normandy French Apple Tart (V)

*Layered apples baked on a crème patisserie & sweet pastry case finished with a light apricot glaze*

### Apple & Cinnamon Crumble Tart (V)

*Traditional crumble topping with stewed apples in a sweet pastry case*

### Blackberry & Apple Crumble Tart

*Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case*

### Chocolate Brownie (V, GF)

*Soft & delicious indulgent chocolate brownie served with vanilla ice cream*

### Crème Brulee (V, GF)

*Smooth and creamy custard with a sweet sugar topping*

### Vanilla Panna Cotta (GF)

*Classic Italian style dessert made with vanilla pods*

### Sticky Toffee Pudding (V, GF)

*A deliciously moist sponge cake served with toffee sauce & vanilla ice cream*

### Eton Mess (V, GF)

*The classic and refreshing dessert made from cream, meringue and fresh strawberries*



Fruit Salad (V, GF, Vegan)

*A mixed salad made from fresh fruit*

Poached Pear (V, GF, Vegan)

*Refreshing, simple and elegant*