

# Desserts

The dessert selection is available in individual portions or whole cakes. Please tell us if you require desserts garnished or set on the side.

- Assortment of petit fours
- Assortment of crumbles with crème anglaise
- Crème caramel
- Bread and butter pudding laced with Baileys
- Tiramisu
- Crêpes suzette
- Assorted sliced fresh fruit including exotics and berries
- Pears poached in saffron and white wine with fresh vanilla and honey mascarpone
- Honey roasted figs with toasted almonds and vanilla mascarpone
- Raspberry shortcake with fresh vanilla ice cream (*illustrated*)
- Velvet chocolate truffle mousse
- Chocolate truffle cake mirror glaze and gold leaf
- Mango with ginger mint syrup
- Rice pudding with cardamon and rose water
- Toffee and pecan cheesecake
- Strawberries in balsamic vinegar
- Profiteroles with bitter-sweet orange chocolate fondue
- Baked New York cheesecake with berry coulis
- Fresh fruit tarts
- English sherry trifle
- Cheesecake with fresh berries
- Apple and cinnamon lattice
- Tart citron with mint
- Passion fruit and carrot cake
- Scones, clotted cream and strawberry jam

