

the

Please note that the below are intended as menu inspirations only and that from time to time certain dish or ingredients are restricted due to market availability.

DESSERT INSPIRATION

HOT DESSERTS

Apple tart tatin with balsamic Strawberries and Roasted Plum Crumble
Warm Chocolate Fondant, Nougat Sauce and Vanilla Ice Cream
Caramelized apple tart Tatin, pecan and maple ice cream
White chocolate bread and butter pudding with hot caramel sauce
Hot black cherry and apple crumble with vanilla pod ice-cream
Dark chocolate fondant with butterscotch ice cream and mint jus
Toffee and pear crumble with whiskey cream
Madagascar vanilla bread and butter pudding served with marmalade ice cream
Caramelized apple, grape and apricot French tart with chocolate sauce and crème anglaise
Sticky toffee pudding with toffee sauce and lavender essence cream
Croissant bread and butter pudding, mango puree and pouring cream
Berry fruit pudding with peach schnapps mascarpone crème
Apple poached in mulled wine with hot chocolate sauce and almond biscuits

ASSIETTE SELECTION

SUMMER SELECTION

Coconut crème brûlée / mint infused meringue with strawberries and pimms cream/chocolate pot with baileys

BOOZE LOVERS DELIGHT

Vodka and blueberry crème brûlée
Baileys and white chocolate tart
Plum and Armagnac panacotta

LEMON DELICE

Warm Lemon Tart, lemon posset and Lemon Sorbet



the DESSERT INSPIRATION

ICE CREAM THREE WAYS

Baked Alaska
Praline ice cream in chocolate tuile
Strawberry and mint parfait

PEACH ASSIETTE

Peach mille feuille
Peaches roasted in acasia honey
Peach and champagne jelly

HOT DESSERTS

Baked Apple Cheesecake with Cinnamon Cream, Spiced Caramel
Triple Chocolate Mousse, mango essence and Vanilla Cream
Passion fruit Crème Brulee with Pistachio Nut biscotti
Raspberry and mint Mousse, Mango Jelly with Lime Anglaise
Orange and Honey Parfait, Hazelnut Praline, Pear Chutney
Dark chocolate parfait with passionfruit sorbet
Poached rhubarb shortbread with black pepper ice cream and rhubarb essence
Fresh strawberry cheesecake with white chocolate cream
Double chocolate truffle with grand mariner laced cream
Blueberry and vodka brulee
French apple tart with caramel sauce and cinnamon ice cream
White chocolate mousse with blackberries and macaroon
Lemon posset served in a martini glass topped with raspberry foam
Trio chocolate mousse with hazelnut praline
Cappuccino ice cream Pavlova with roasted almonds and hot caramel sauce
Apple parfait with honeycomb bitter chocolate and champagne foam
Knickerbocker glory of raspberry, limoncello and chocolate ice cream served in a brandy snap tower
Bourbon vanilla crème Brule served with kiwi berry compote
Mint infused meringue filled with sliced strawberries topped with a pimms cream



the DESSERT INSPIRATION

HOT DESSERTS CONT

Pears baked in balsamic syrup, served with stilton cheese and poppy seed wafers

Green tea panacotta with a grilled chilli pineapple and honey sauce

Mississippi mudcake drowned in creme de cacao with poached oranges and clotted cream

Passion fruit classic crème burlee with served with hazelnut biscotti

Potted tiramisu with double chocolate sauce and blueberry compote

Minted honey roasted peaches and nectarines with a Grande Manier sabayon

Lemon and lime torte with a fig and honey ice cream and blueberry coulis

Chocolate delice, raspberry crisp, blueberry ice cream, chocolate crumb

Poached forced rhubarb crumble, rhubarb jelly, crème anglaise

