



# BANQUETING DESSERTS MENU

## CLASSIC PROFITEROLES & CHOCOLATE SAUCE

Light Choux Pastry Buns encased with Cream topped with lashings of Chocolate Sauce

## TARTE AU CITRON

Viennese Pastry Case with a Tangy Lemon Custard Filling, finished with a dusting of Icing Sugar

## BAKED CHEESECAKE

Choose one of the following flavours, all served with Cream & a Fruit Coulis:

- New York Style (Vanilla with Fruit of the Forest Compote)
- Lemon & Sultana
- Raspberry Brulee
- Chocolate & Mars Bar
- Cherry Bakewell
- Strawberry and Clotted Cream
- Vanilla & Blueberry

## TRIPLE BELGIAN CHOCOLATE PRALINE TORTE

A chocoholic delight served with Cream

## WARM PINEAPPLE UPSIDE DOWN PUDDING

Traditional dessert served with lashings of Vanilla Custard

## APPLE & DAMSON LATTICE PIE

Served warm with lashings of vanilla custard

## CHEF'S CHEESEBOARD

Selection of Cheeses served with Savoury Biscuits, Onion Chutney, Celery and Grapes (or this can be served as an additional course at £3.95pp)