



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)