

Desserts

£20 PER PERSON

CHOOSE THREE DESSERTS | MENU IS TO BE BOOKED IN ADDITION TO ONE OF OUR MAIN SHARING MENUS | EITHER SERVED TO THE MIDDLE OF EACH TABLE OR FROM A STATION | CONTACT US FOR A BESPOKE QUOTE IF YOU WANT TO BOOK OUR DESSERT STATION AS AN ADDITION TO YOUR DAY

Sticky Toffee Pudding Tart | Salted Caramel & Mascarpone
Sicilian Lemon & Thyme Tart | Lemon Custard | Thyme Glaze
Flourless Dark Chocolate Cake | Whipped Crème Fraîche | Orange Zest
Yuzu & Meringue Tart | Citrus Curd | Torched Meringue Peaks
Spiced Carrot Cake | Orange-Infused Mascarpone | Candied Walnuts
Raspberry & Pistachio Frangipane Tart | Buttery Pastry | Raspberries | Toasted Pistachios
Burnt Basque Cheesecake | Cherry Compote
Warm Chocolate Fondant Bites | Coffee Crème Anglaise
Salted Caramel Panna Cotta | Roasted Hazelnuts | Caramel Shards
White Chocolate & Matcha Mousse | Sesame Crumble | Freeze-dried Berries
Limoncello Posset | Shortbread Crumble | Candied Lemon
Earl Grey Crème Brûlée | Tea | Caramelized Sugar Crust
Triple Chocolate Ganache Pot | Dark, Milk & White Chocolate | Cacao Nibs
Blood Orange & Campari Trifle | Sponge | Citrus Custard | Whipped Cream
Rhubarb & Custard Tart | Rhubarb Compote | Custard | Brûléed Sugar Crust
Dark Chocolate & Espresso Pot | Coffee Cream | Sea Salt
Mini Churros | Hazelnut Praline Sauce
Honey-Roasted Peach Pavlova | Peaches | Chantilly Cream
Spiced Apple & Calvados Crumble | Clotted cream
Maple & Pecan Bread Pudding | Bourbon Sauce | Candied Pecans
Rhubarb & Ginger Crumble | Vanilla Custard
Toasted Almond & Amaretto Profiteroles | Whipped Cream | Chocolate Sauce
Passionfruit & Mango Eton Mess | Tropical Fruits | Lime Cream
Marmalade Pots de Crème | Custard | Scotch Whisky | Bitter Orange Marmalade
Jam Roly-Poly Bites | Pastry | Strawberry Jam | Vanilla Bean Custard
Chocolate & Ale Pudding | Sponge | Porter Ale | Malted cream.
Treacle Tart | Treacle Sponge | Clotted Cream
Hazelnut Tiramisu Cups | Espresso Sponge | Mascarpone Cream | Nutella Ganache