

## **Dessert Selection**

### **Hot Desserts**

Bread and butter pudding with whiskey custard  
Steamed ginger sponge with caramel sauce  
Seasonal fruit crumble with dotted cream  
Profiteroles with praline cream and warm chocolate sauce  
Chocolate and orange fondant with vanilla cream  
Coconut slice with mango coulis

### **Cold Desserts**

Lemon tart  
Blueberry brulee  
Fresh fruit salad  
Vanilla pannacotta with berries\*  
Brandy and meringue parfait with raspberry compote  
Traditional sherry trifle topped with baileys cream\*  
Hazelnut parfait with white chocolate sauce\*  
Baked mint chocolate Gascony mousse  
Dark and white chocolate torte, whipped cream  
Citrus cheesecake with shortbread base  
Coffee and almond pannacotta\*  
Tiramisu

\*Not suitable for vegetarians as contains gelatine

### **Cheese**

Cheese platter with celery, grapes, chutney and biscuits  
A selection of French and English cheeses will be used unless advised otherwise

\*Suitable for vegetarians