

## sample desserts

valrhona chocolate tart, sweet basil scented cream and winter berry compote

garden plum and armagnac clafoutis with mulled wine jelly and cornish clotted cream

vanilla bean rice pudding, homemade raspberry preserve and lavender shortbread

pear and lemon thyme tart tatin, cornish clotted cream ice cream with acacia honey drizzle

little pots of brulee; chocolate and praline, pumpkin and ginger; and pistachio with amaretti crumbs

little lemon meringue pie with lemon curd ice cream and jug of pouring cream

peanut butter parfait with english cherry compote and chocolate tuile

cox pippin and blackberry crumble with orange crème fraiche

dark chocolate cup filled with white chocolate mousse, pineapple and mint salsa

treacle tart with extra double cream and ginger snaps

chocolate and hazelnut bread and butter pudding, dollop of cinnamon cream

fairtrade coffee with rich homemade lavender truffles



## Enquiries:

Please contact us with your event details and we will be happy to provide you with a full proposal and our current menu selection.

In line with our sustainability policy our focus is on seasonality and local produce so our menu selection is continually evolving.

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