

DESSERT MENU

- Hazelnut meringue roulade with fresh raspberries and fresh cream
- Various cheesecakes – raspberry, chocolate orange, apricot and white chocolate.
- Pear, amaretto & chocolate
- Sticky chocolate pecan pie with Cornish clotted cream
- Sherry trifle with vanilla custard, cream and toasted walnuts.
- Banoffee pie
- Treacle tart with Cornish clotted cream
- Wheat free sticky chocolate brownies with cream
- Coffee tiramisu
- Strawberry Pavolva with fresh cream and berry coulis
- Pear frangipane with crème fraiche
- Lemon meringue pie
- Croissant bread and butter pudding

Desserts are priced per desert and start from £12 to £18.50. They will all serve between 10 to 12 people each.