



Desserts

With desserts to die for choose two from the following, or why not build your own sharing board

Individual fruit pavlova with chantilly cream and red berry sauce

Choux pastry profiteroles filled with chantilly cream and dark chocolate sauce

Glazed lemon tart with raspberry sorbet

White chocolate and mascarpone cheesecake with seasonal fruit topping

Old fashioned apple and cinnamon crumble with proper custard or vanilla ice cream

Sticky toffee pudding with caramel sauce and thick double cream

Warm Gooey Chocolate Brownie with Vanilla Ice Cream

UPGRADE YOUR DESSERTS + 2

Choux bun with praline cream and toffee sauce

Apple and rosemary tarte Tatin with calvados ice cream

Crème brûlée with chocolate Florentines

Pear & Almond Tart with Vanilla Custard

Rich Chocolate Orange Torte with Orange Sorbet

Individual baked Bakewell Tart with Vanilla Ice Cream



CHOOSE ONE OF THE FOLLOWING SELECTIONS OF 3 DESSERTS FOR THE ULTIMATE SWEET TREAT additional; + 3 per person

CHOCOLATE SELECTION

White chocolate & mascarpone cheesecake • Chocolate brownie • Smooth Chocolate & Orange Mousse

SUMMER BERRIES SELECTION

Strawberry & clotted cream panna cotta • Raspberry & champagne posset • Red fruits Eton mess

CITRUS SELECTION

Mini Lime Chiffon pie • Lemon meringue mess • Blood orange brulee

SELECTION OF LOCAL CHEESES

Welsh Hafod cheddar, Perl Wen (Brie type cheese) Perl Las (Welsh Blue type cheese), with oatcakes, grapes, celery & chutney

Or indulge with a glass of Port

FEED YOUR SUPPLIERS

Packed Lunch

Two Course Lunch

Afternoon tea By day -

Please ask for further information

