

We change the options quite regularly, so I don't have a picture brochure of everything, but have a list: (generally add £6.95 pp for a dessert course) and £7.95pp for a cheese course  
Each single choice of dessert serves 12-15 people.

Larger gateaux (serve 14-15)

- Cheesecakes topped with fresh raspberries ( or strawberries)
- Lemon and stem ginger cheesecake
- Chocolate and honeycomb cheesecake
- Classic French Tart Citron
- Toffee Banoffi Pie
- Old fashioned (but never out-of-fashion!) Black Forest Gateaux
- Lemon Meringue Pie
- Eton Mess
- Croquembouche of choux puffs covered in chocolate, toffee and fresh fruits
- Platter of dessert and sweetie bites ( can be ordered as an individual platter just for the kids if you like)

Or choose individual desserts ( served in glass cups) *minimum 12 of each*

- Pear and ginger trifle cups or Lemon drizzle lime and strawberry trifle cups
- Panna cotta with forest fruits
- Cranachen cups or Eton Mess cups
- Vanilla Crème cups with hobnob crumble
- Tiramisu cups

Hand crafted individual desserts *minimum 12 of each*

- Strawberry shortbreads
- Champagne and Strawberry cheesecakes
- Honeycomb and toffee cheesecakes
- Belgian chocolate truffle tortes

