

## Dessert Menu

### **Desserts:**

- Elderflower and white chocolate mousse, flat peaches, champagne and elderflower sorbet.
- Pistachio and polenta cake, raspberry sorbet, fresh raspberries, vanilla cream, crystallised pistachios.
- Classic tart au citron, crème fraiche ice cream, dark chocolate.
- Dark chocolate cremeaux, poached apricots, apricot jelly, chocolate sponge soaked in Sauterns.
- Milk chocolate and hazelnut delice, hazelnut praline, yogurt sorbet.
- Apple tatin served whole at the table, vanilla ice cream, apple butterscotch sauce.

All desserts are subject to seasonal changes along with sustainable availability from suppliers.

This list is by no means exhaustive. If you have had a dessert before or an idea of a dessert you would like, I would be more than happy to endeavour to create it for you.

Dietary requirements can usually be catered for with sufficient notice.