

Sample Desserts

Warm chocolate fondant, vanilla ice cream, boozy cherries
Apple tart tatin, calvados crème fraiche, salted caramel sauce
Passion fruit soufflé, white chocolate sauce
Mille-feuille of white & dark chocolate, raspberries
Assiette of berries, sparkling elderflower jelly, blackcurrant ice cream
Tasting of Yorkshire strawberries
Warm spiced apple cake, praline ice cream, hazelnuts
Pistachio & olive oil cake, flavours of chocolate orange
Assiette of the chefs' favourite desserts
Chocolate mousse cake, coffee ice cream
Pain perdu, raspberries, peanut butter ice cream
Coconut cheesecake, passion fruit jelly, mango salsa
Warm medjool date sponge, poached Williams pear, salted caramel sauce
Warm chocolate & cherry brownie, kirsch cherries, vanilla ice cream
Pear & almond tart, crème anglaise, stem ginger ice cream
Iced peanut butter parfait, chocolate sorbet, salted caramel
Classic vanilla crème brulee with hazelnut shortbread (lots of flavour options available)
Dark chocolate torte, fresh berries, Chantilly cream
Dark chocolate tart, sweeten mascarpone, orange
Lemon tart, raspberry parfait, Italian meringue, basil
Passion fruit crème, white chocolate parfait, warm Yorkshire parkin
Classic peach melba
Seasonal berry Eton mess
Vanilla & marmalade steamed sponge pudding, anglaise sauce

There are many more options available, these examples are to whet your appetite. Please contact me on 07787576892 to discuss further options.