

Desserts

Poached Pear with a Gingerbread cream

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Lemon and lime cheesecake with citrus marmalade sauce

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Rhubarb ginger and apple crumble and custard

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Rosewater panna cotta, dark chocolate mousse and strawberry reduction

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Mesters treacle tart with a homemade custard

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Rich chocolate and cherry brownie with orange crème fraiche

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Lemon curd Panna Cotta with almond biscuit

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White chocolate and orange crème brulee with shortbread biscuit

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Mesters berry Mess, poached berry compote and vanilla cream

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Duo of chocolate mousse with syrup and oat biscuits

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Longshaw tart with vanilla ice cream

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Lemon posset with lemon biscuit thins

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Coffee crème brulee with cinnamon shortbread

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Banana cheesecake with thick toffee sauce

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Chocolate torte with raspberry coulis

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Dark chocolate cheesecake with white chocolate sauce

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Hot balsamic strawberries served in a brandy snap basket & homemade biscotti

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Pimms Jelly topped with mint cream served in individual jam jars

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Raspberry mille feuille, raspberry sorbet & raspberry jelly

All dishes 2016- £5.95/ 2017- £6.95

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English Afternoon Tea Plate- mini Victoria sponge, mini fruit scone with clotted cream & jam, chocolate dipped strawberry & a mini lemon meringue

2016- £7.95/ 2017- £8.95

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English Cheeseboard- a selection of English cheeses, crackers, fruit & homemade chutney

2016- £9.95/ 2017- £10.95

Desserts suitable for Allergies

Orange polenta cake with marmalade sauce (GF/LF)

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Chocolate fudge brownie with chocolate sauce (GF/LF)

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Sticky toffee pudding with toffee sauce (GF/LF)

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Rhubarb ginger and apple crumble and custard (GF/LF)

Rosewater panna cotta, dark chocolate mousse and strawberry reduction (GF)

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Lemon curd Panna Cotta with almond biscuit (GF)

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White chocolate and orange crème brulee with shortbread biscuit (GF)

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Mesters berry Mess, poached berry compote and vanilla cream (GF)

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Baby chocolate cake with chocolate sauce (GF/LF)

All dishes 2016- £5.95/ 2017- £6.95