



DESSERTS – INDIVIDUAL FULL-SIZE PORTION

Included in all two or three course menus.

Spiced Yorkshire Rhubarb Crème Brûlée, Poached Rhubarb with Ginger Brandy Snap
Traditional Sticky Toffee Pudding with Butterscotch, Brandy Snap & Salted Caramel Cream
Tarte au Citron, Tempered White Chocolate Dome, Raspberries & Limoncello Cream
Chocolate & Tonka Bean Delice with York Gin Poached Pear
Hazelnut & Caramel Chocolate Tart with Crème Fraiche
Cherry Bakewell Tart with Crème Fraiche and Topsy Cherries
Raspberry Ripple & White Chocolate Cheesecake with Burnt White Chocolate Crumb
Strawberry & Champagne Cheesecake
Pistachio & Rose Cheesecake
Citrus & Rum Posset, Spiced Ginger Shortbread Biscuit (garnish raspberries - summer / blackberries – winter)
Apple Crumble with Black Cardamom Custard
Rhubarb & Custard Crumble
Chocolate Posset with Yorkshire Honeycomb and Popping Candy
Strawberry Sponge Surprise
Peach Melba
The Baba Mess (Pavlova, Seasonal Fruits, Cream)
Summer – Strawberries & Raspberries
Winter – Blackberries, Plums, Currants

Build your Own Brownie – to the table or rustic dessert table with selection of flavours & toppings