

# Desserts

Tart au citron with scattering of edible flowers

Served with summer berries & cream

Vanilla panna cotta with champagne jelly, raspberries & raspberry & black pepper tuile

Millefeuille of strawberries

With lemon cream, pistachio & basil syrup

Hot chocolate fondant with clotted cream ice cream

New York vanilla cheesecake with passion fruit & lime

Hazelnut meringue heart with limoncello cream, raspberries & raspberry dust

Roast plums with star anise & vanilla

Served with honey & yogurt ice cream

Summer berry compote with honey comb icecream

Rockley crème brulee

Glistening poached pears with vanilla cream & butter shortbread

Decadent black forest chocolate roulade filled with chocolate mousse, cream, and kirsch soaked cherries

Breton Sables with crème patisserie & raspberries

Eton Mess

Billowing aga meringue with summer berries, redcurrants & blackcurrant coulis, fresh  
lemon curd & whipped cream

White chocolate mousse with lemon biscotti & blueberries

Dark chocolate semi fredo torte with chocolate shards

Served with lemon grass ice cream

Walnut macaroons with coffee cream and candied walnuts

Homemade honey comb ice cream with summer berries

Bramley apple & winter berry crumble with crème Anglaise

Brioche tatin of poached pear served with salt caramel sauce & cream

Warm Bakewell tart with crème Anglaise