

DESSERT MENU

End on a sweet note with our Head Chef's selection of mouth-watering desserts.

Silver

- Sticky toffee pudding, hot butterscotch sauce and vanilla pod ice cream
- Spiced red wine poached pear, vanilla mascarpone and sloe gin syrup
- Raspberry and crystallised ginger brûlée with shortbread finger
- Vanilla cheesecake with blueberry compote and chocolate gelato
- Rhubarb and gooseberry compote, macadamia crumble, apple and cinnamon ice cream
- Triple chocolate brownie with salted caramel ice cream, raspberries and candied hazelnut crumb

Gold

- Traditional lemon tart with ginger crumb, raspberry sorbet and Earl Grey syrup
- Warm pear and almond frangipane tart, sauce Anglaise, rum and raisin ice cream
- White and dark chocolate cup, strawberry sorbet and pistachio tuille
- Brioche bread and butter pudding, dark chocolate, cherries and Chantilly cream
- Warm treacle tart, banana ice cream, gingerbread tuille and bourbon pecans
- Trio – triple chocolate brownie & raspberry ice cream, glazed lemon tart, vanilla bean brûlée with almond snap biscuit
- Trio – seasonal fruit compote with macadamia crumble, dark chocolate tart with honeycomb ice cream and raspberry tuille, blackberry and lemon mascarpone poppy seed shortbread stack
- Trio – Limoncello posset with lemonade and basil jelly, chocolate chip cookie dough cheesecake with salted caramel, warm cinnamon and raspberry doughnut

Platinum

- Rum and spiced pepper confit pineapple, ginger cake, mango parfait and coconut panna cotta
- Dark chocolate marquis, passion fruit sorbet, raspberry marshmallow, chocolate soil
- Trio of strawberries and cream – strawberry sorbet, strawberry and champagne jelly, strawberry salad, elderflower cream and white chocolate crumble
- Warm chocolate and griottine cherry clafoutis with Chantilly cream, blood orange tart with raspberry sorbet, vanilla and caramel apple cheesecake shot with ginger oat biscuit crumb
- Lemon meringue pie – lemon meringues, passion fruit, berries, white chocolate and sable biscuit
- Bespoke trio – guide our Chef to come up with your own unique trio of desserts to personalise your perfect day