

DESSERT MENU

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

BEAUFORT

- Sticky date pudding, with warm salted toffee sauce and Irish Cream vanilla bean gelato
- Red wine poached pear with spiced pumpkin seed granola and maple lemon ricotta
- White chocolate and passion fruit crème brûlée with a hazelnut and brown butter biscuit
- New York baked lemon cheesecake with frozen mango yoghurt and blueberry compote
- Rhubarb, gooseberry & ginger crumble with honey and thyme ice cream
- Triple chocolate brownie with strawberry panna cotta ice cream and malted vanilla shortcake

MONTAGUE

- Traditional French lemon tart with ginger, raspberry sorbet and a lime & lemongrass syrup
- Raspberry & elderflower frasier with cranberry sherbet, hokey pokey and verbena
- Dark chocolate, espresso, blackcurrant and pistachio tiramisu with a cardamom brandy snap tuille
- Warm prune, brandy and almond tartlet with orange caramel & beurre noisette ice cream
- Sultana, white chocolate and cinnamon bread and butter pudding with roasted quince, bourbon mascarpone and Suzette sauce
- Trio – Triple chocolate brownie & salted caramel ice cream; glazed citron tart; vanilla bean brûlée with oatmeal snap biscuit
- Trio – Seasonal fruit compote with macadamia nut crumble; dark chocolate torte with banoffee ice cream & coffee tuille; poppy seed shortbread stack with blackberry and lime mascarpone
- Trio – Limoncello posset with lemonade and basil jelly; chocolate chip cookie dough cheesecake with butterscotch sauce; warm cinnamon and raspberry doughnut

WINCHESTER

- Warm spiced ginger cake with coconut panna cotta, mango parfait and caramelised rum confit pineapple
- Chocolate marquise with mandarin sorbet, poached kumquat, blood orange marshmallow and chocolate soil
- Trio of strawberries and cream – strawberry sorbet, strawberry and champagne jelly, strawberry salad, peach cream and ruby chocolate crumble
- Lemon meringue pie – baked and Italian meringues, lemon curd, passionfruit, buttermilk ice cream, sablé breton, berries and bee pollen
- Dark chocolate and griottine cherry fondant with Chantilly cream; pink guava tart with rhubarb and anise sorbet; goat cheese, ricotta and caramel apple cheesecake shot with ginger and oat crumb
- Bespoke trio – guide our chef to come up with your own unique trio of desserts to personalise your perfect day