

# Desserts

## Raspberry Crème Brulee

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Vanilla crème brulee with raspberry coulis, served with tuille biscuit.

## Sticky Toffee Apple And Ginger Pudding

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Stick toffee and apple pudding, served with toffee sauce, and vanilla ice cream on a brandy basket.

## Passion Fruit Pavlova

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Homemade meringue nests filled with cream, fresh seasonal fruits and passion fruit sauce.

## Chocolate And Walnut Swiss Roll

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A thin chocolate sponge filled with walnut cream, served with caramelized walnut and whiskey & chocolate sauce.

## Pistachio And Chocolate Terrine

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Layers of pistachio flavored, dark and white chocolate terrine, drizzled with chocolate sauce and mixed berries.

## Tri Of Pears

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Poached pears in three different flavors: honey & saffron, green tea, mulled wine. Served with its own sauces and vanilla ice cream on a tuille basket.

## Chocolate Truffle Tart

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Coffee scented dark chocolate truffle tart served with vanilla sauce.

## Classic Glazed English Lemon Tart

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## Dark Chocolate And Raspberry Tart

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Served with Belgian chocolate ice cream

## Eton Mess

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Crushed meringue, whipped cream and seasonal fruits, finished with fruit coulis

## Orange Bread & Butter Pudding

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Orange flavored brioche bread and butter pudding, served Cointreau crème anglaise

## Mango Panacotta

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Traditional Italian dessert with a fair trade mango coulis topping