

DESSERTS

Glazed tarte au citron served with Chantilly cream

Traditional apple crumble with crème anglaise and fruits of the forest compote

Sticky toffee pudding, served with a butterscotch sauce and vanilla ice cream

Brandy snap basket filled with lemon mousse, and garnished with compote of soft berries

Crème brulee with shortbread biscuits

Bread and butter pudding served with warm vanilla sauce

Vanilla cheesecake surrounded by a duo of dark and white chocolate sauces

Poached pear in syrup, served with a tuille basket and vanilla ice cream

Fresh fruit salad served with pouring cream or vanilla ice cream

British cheese plate, served with crisp celery, dark grapes, chutney and a selection of savoury biscuits