



Herb & Spice *Dessert Menu*

Choose 3 Desserts - £3.95 + Vat per person

**Our desserts may be bought individually at £20.00 + Vat each
(Each dessert serves 8-10 generous portions)**

Chocolate Marquise

Light delicate Chocolate Mousse served with a creamy Vanilla Sauce

Classic French Strawberry Tart

**Caramelised Lemon & Lime Tart
Served with Fresh Berries**

Crème Brulee Grand Marnier

**Rich Cream dessert flavoured with Orange Liquor & finished with burnt
sugar**

Chocolate Pear Brulle

Home-made Chocolate Profiteroles

Choux Pasty Buns stuffed with Cream and covered with Chocolate Sauce

Dubarry Chocolate Mousse

Served with White flaked Chocolate & chopped Strawberries

Lemon & Lime Cheesecake

Biscuit base traditional Cheesecake with a tangy Citrus Edge

Home-Made Bailey's Irish Cream Cheesecake

Classic Fresh Fruit Salad

Tipsy Trifle
Traditional Sherry Trifle

Apricot Franzipan with Caramel Syrup

Lumpy Bumpy Pie
Pastry case filled with a Chocolate filing & Marshmallows, Cherries, Fruit
& Nuts (great for the kids!)

Mum's Lemon Tart
Zingy Citrus Tart made from a 100 year old family recipe

Tiramisu
Classic Italian Dessert made with Cream, Mascarpone, Cheese,
Coffee & Cognac

Mum's Bakewell Tart
Pastry case filled with a light Almond Sponge & lashings of Raspberry
Jam

Home-made Treacle Tart
Delicious Pastry case filled with light Treacle & Sponge

Toffee & Apple Pie
Apple Pie with a Caramel Cream filling

Traditional Apple Pie
British baked Bramley Apples in a sweet Shortcrust Pastry

Tipsy Trifle
Traditional Sherry Trifle

Fruit Pavlova
Delicious Meringue base topped with Cream & Exotic Fruits

Lemon Meringue Pie
Traditional Lemon Meringue, always a favourite

Light Lemon Sponge Drizzle Cake
Light sponge Cake with a tasty Lemon Icing

Chocolate Roulade
Light Chocolate Sponge rolled with Cream

Home-made Chocolate Fudge Cake
Chocolate Fudge base with a delicious Mousse topping

Chocolate Brandy Torte
Dark Chocolate Sponge base with a Chocolate Cheesecake topping, laced
with Brandy

Caramelised Pecan & Chocolate Torte
Home-made Pastry case filled with a thick Chocolate & Pecan-nut filling

Mum's Chocolate Sponge
A moist Chocolate Sponge covered with Chocolate Butter Cream &
Cadbury Flakes

Cinnamon, Raisin & Vanilla Mouse
Cinnamon Sponge filled with Vanilla Buttercream & Raisins

Strawberry Cheesecake
Biscuit base with layers of Strawberry Mascarpone Cheese topped with
whole Strawberries

Triple Chocolate Cheesecake
Traditional Cheesecake made with dark, milk & white Chocolate

Pear Frangipan
Pastry base with oven baked Pears & an Almond filling

And now our Hot Desserts

Sticky Toffee Pudding & Caramel Sauce

Homemade Rhubarb & Ginger Crumble

Bramley Crumble

Traditional Apple Crumble made with Bramley Apples

Steamed Lemon & Rhubarb Sponge

Chocolate Bread & Butter Pudding

All hot puddings are served with Custard, Cream or Ice Cream

Royal Bread & Butter Pudding

Old English favourite served with Custard, Cream, or Ice Cream

Extra's . . .

A fine selection of English & Continental Cheeses served with a selection of Biscuits, Fruit, & Celery £3.95 + Vat per person

Freshly Brewed Tea or Coffee

With Chocolate Mints £2.65 + Vat per person