

Sweets

Old Mill Sherry Trifle

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Baked White Chocolate and Raspberry Cheesecake with Raspberry Coulis

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Black Forest Gateaux with Boozy Black Cherries

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Raspberry & Strawberry Eton Mess

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Pear Helene, Poached Pears Topped with a Set Chocolate and Orange Crème Anglaise

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Individual Strawberry and Raspberry Pavlova with a Raspberry coulis and Fresh Berries

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Profiteroles, Chantilly Cream Filled Choux Buns Smothered In Chocolate Sauce

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Fruits of the Forest Cheesecake, Served with Whipped Cream and Fruit Compote

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Lemon Meringue Pie, with a Lemon Cream

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Apple Turnovers in Shortcrust Pastry and Custard

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Seasonal Fresh Fruit Salad with Apple Sorbet

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Chocolate Fudge Cake with Chocolate Sauce and Pouring Cream

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Sticky Toffee Pudding with Toffee Sauce

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Three Cheese Course - Mature Cheddar, Stilton, Brie, Grapes, Celery & Biscuits

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COFFEE AND MINTS ARE INCLUSIVE IN THE PRICE WHEN ACCOMPANIED WITH A THREE COURSE MEAL.

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Own wedding cake may be used as a sweet at a charge of £3.30 per head