

# Desserts

## **Lemon Syllabub**

Fresh lemons grated, crushed and mixed with egg yolks and dairy cream

## **Gateau St Honore**

A classic dessert made from both puff and choux pastry filled with crème patisserie and chopped fruit, topped with profiteroles

## **Beehive Honey Mousse**

With a lavender and honey syrup

## **Tropical Fresh Fruit Salad**

A mixture of fresh tropical fruits laced with a vanilla scented syrup

## **The Imperial Brandy Snap Basket**

Filled with a light tropical mousse and set on a lake of raspberry coulis

## **Banana and Amaretti Cheesecake**

Amaretti biscuit based dessert layered with a deep banana cheesecake filling

## **Chardonnay Souffle**

A light, delicate soufflé with double cream, French Chardonnay and a hint of lemon

## **Warm Pecan Nut Pie**

A crisp pastry base filled with pecan nuts and chocolate, drizzled with maple syrup

## **Panacotta**

Traditional Italian style dessert with cream, sugar and vanilla, accompanied by a compote of wild berries

## **Hot Dutch Apple Pie**

Bramley apples, raisins and cinnamon encased in pastry and served with creamy Devonshire custard

## **Trio of Chocolate**

Three layers of white, dark and milk chocolate mousses on a light sponge base, dusted with cocoa

## **Trio of West Country Cheeses**

With fresh apple, celery, grapes and assorted biscuits

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## **Freshly Brewed Coffee and Mints**

(Included In The price)