

Dessert Menu

For custom dishes, or dishes that aren't shown on any of our sample menus, please feel free to get in touch to discuss your requirements.

All our Desserts are Home Made.

Dessert Menu

Fresh Fruit Salad – Mango, Grapes, Melon, Strawberries, Raspberries, Pineapple, Blueberries and Kiwi.

Meringue Calypso – with Tia Maria, Coffee Cream and Roasted Almonds

Profiteroles with Chocolate Sauce.

Blackcurrant and Cream Roll – Home Made Swiss Roll with Blackcurrants.

Two Layer Pavlova with Whipped Cream, and Fresh Fruits.

Mandelkuchen - Almond Meringue with Fresh Cream and Raspberries.

Olde English Sherry Trifle – Traditional and delicious.

Raspberry/Orange and Lemon /Lemon and Lime Soufflé – light and fruity.

Apple Strudel – Spiced Apple, Raisins and Almonds rolled in Filo pastry.

Strawberry or Apricot Shortcake.

Squidgy Chocolate Mousse Cake – Chocolate lovers dream.

Chocolate and Almond Meringue Gateau – Layers of Meringue split with a light chocolate cream and covered with toasted Almonds.

Mocha and Brandy Torte with Cream and Almonds.

Chocolate Mousse - Rich and Dark.

French Apple Flan – Open Tart with sliced Apple and Apricot glaze.

Meringue Roulade – Rolled with Lemon Fresh Cream and Oranges.

Home Made Cheesecake – Deep, Creamy Chocolate, Lemon or Blackcurrant.

Apricot Frangipane Tart - Flan with Almond Sponge and Apricots.

Individual Summer Puddings- very fruity.

Rhubarb Crème Brûlée - classical.

Lemon Meringue Pie – Always popular.

Trio of Desserts – we will help you choose three of the above suitable to be plated together as a trio and served to the table.