



## *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**

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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