



## DESSERTS PLAIN



Caramelised orange segments dipped in chocolate and served in an individual tarte containing apple puree with pouring cream offered,

Mild-shaped chocolate pillows laid on a bed of peppermint-flavoured raspberry coulis served with a scoop of clotted cream.

Round tartlets of TARO slowly deep-fried to a crisp, then dipped in cinnamon-flavoured sugar layered with strawberries and whipped cream and surrounded by a mango coulis. \*

Round individual flat cheesecake containing red fruit berries and ricotta with chilled pouring cream and frosted berries and garnished with dusted icing sugar.

Sharp lemon and lime curd in an earthenware pot topped with whirls of whipped cream and flaked chocolate.

Hot puff-pastry case CROUSTADE of sliced caramelised butter quince glazed with apricots and served with light vanilla custard. \*

Sticky toffee pudding with pistachio clotted cream.

Brochette of mixed soft fruit caramelised by grilling, the skewer removed at the table between two folk prongs, and served with a paw-paw sorbet.

Traditional English tea cup trifle with fresh milk custard thickened with egg yolks and decorated with whipped cream, strawberries and glazed raspberries.

Peanut butter and rich chocolate tart cut into wedges, topped with glazed pecan nuts and served with praline-flavoured crème Anglaise.

The famous 'ETON MESS' of crushed strawberries with whipped double cream and flavoured with brandy. \*

Poached figs and orange segments in Muscat wine, marinated overnight then served with a chocolate and coconut cream.

Warm caramelised rice pudding with sloe gin plums placed on top to garnish and offered with whipped cream in a chilled pot.

Baked French sweet pastry filled with orange custard containing blood

orange segments, honey glazed and then dusted with icing sugar on serving.

Slice of hazelnut nougat on a caramel syrup with a brandy basket filled with caramelised almonds cohered with a golden syrup.

Biscuit shaped like a tulip filled with mangoes and sauceboats of cointreau and pastry cream.

Blackberry jelly with apple puree and a warm egg yolk based almond sauce.

Greengage trifle with whipped cream, flaked chocolate and topped with sugar glazed black grapes.

A fruit salad of paw-paw, mangoes, passion fruit, guavas and pineapple slices in a cinnamon syrup.

Poached pear halves in wine and nutmeg juice with gorgonzola biscuits and crystallised tangerines.

Raspberries set in red wine jelly with scoops of crème brulee and served with strawberry juice.

Sponge trifle with layers of sliced strawberries and pistachio nuts topped with caramelised raspberries and whipped cream.

A small bowl of poached plum halves in port and orange to be served with a rich baked almond cake.

Half moon-shaped walnut meringue baked slightly chewy, filled with a lime crème patisserie and garnished with strands of caramelised citrus zest.

Petit filled choux buns with orange cream and topped with a warm caramel sauce.

Vacherin of Mont Blanc: a light meringue with mountains of whipped cream with lots of chestnut sauce ribbons.

Heavily-spiced, rich and sticky cinnamon and toffee cake cut into squares and served warm with a creamy whiskey sauce.

Demerara meringue with lashing of whipped cream with cordons of blackcurrant and red currant sauces.

Warm unsalted Brazils, hazelnuts, walnuts, pecans, cashews and almonds rolled in MUSCOVADO, brown sugar,

melted butter and a little cayenne pepper. \*

Coupe of liqueur-soaked thinly-sliced white peaches served in an open coupe glass and topped with raspberry puree. A base of apple puree surrounded by whirls of chestnut-flavoured double cream and a border of chopped cranberry jelly.

Roast pineapple chunks baked in filo pastry until golden brown with a brown sugar glaze and accompanied by scoops of coconut ice cream.

Gateaux PARIS-BREAST: a ring-shaped cake made with choux pastry filled with praline-flavoured cream and topped with slivered almonds. \*

Raspberry fool with alternative layers of meringue pavlova sprinkled with roasted flaked almonds on top.

Whole roasted cored and peeled pears in butter with cinnamon sticks, star-anise seeds, honey, vanilla and bay leaves then coated with cream Anglaise.

Crunchy chestnuts finished as deep-fried fritters in sweet batter and served with a Marsala sabayon flavoured with nutmeg.

A chilled glass coupe with a bed of red wine Granite topped with balls of mixed melon including rock melon then squeezed with lime juice just before serving.

GREENGAGE tart baked with a toasted hazelnut and honey topping, a cordon of raspberry sauce and finished with a scoop of Cornish clotted cream. \*

Thick open but small buckwheat pancakes fried in salted butter and topped with a honey syrup and a dollop of fluffy cream cheese.

A chocolate sauce made with dark chocolate, unsalted butter, black coffee and double cream and layered with pancakes to create a mille feuille cut when set in wedges.

Sautéed apricots surrounding a scoop of crème fraiche with a good helping of pistachio nuts and garnished with fresh mint leaves.

Deep-fried solid custard fritters dusted with cinnamon and served with whipped cream with a little chocolate

sauce and sugar folded in.

A cold dessert soup of pureed oranges, apples and strawberries, topped with sparkling wine with a vanilla ice cube dropped in on serving.

Heavy honey and chopped walnut flan baked and finished with a brown sugar glaze with ribbons of pink icing sugar.

Baked individual PANNA COTTA with rich mascarpone cheese surrounded by raspberry coulis and with a poached white peach to the side. \*

Fresh strawberries, raspberries and blueberries gently mixed by hand with mint leaves, placed in a shallow coupe and partly covered with a light white chocolate sauce.

Fluffy baked lemon pudding surprise made with butter, lemon, egg yolks, sifted flour, beaten egg whites and castor sugar.

Petit round wholemeal pancakes folded over with sliced and quickly-sautéed banana in butter with prettily-arranged drizzles of dark chocolate.

Chocolate nut terrine made with shelled nuts such as hazelnuts, walnuts and almonds, folded in double cream with cinnamon, spices little brandy and laid in a log shape.

Shortbread chocolate chip cake cut in a wedge and served with mashed strawberries, flavoured with white port and folded in chantilly cream.

Poached rhubarb pieces cooked gently in nutmeg and spices and topped with scoops of yoghurt mixed with mascarpone cream cheese.

Warmed peeled and poached white peaches placed on thick creamy yoghurt then sprinkled with lots of toasted flaked almonds.

Mixed flavoured citrus tart made with sugar paste, topped with caramelised fruit zest strips and served with pink grapefruit sorbet.

Layered flute coupe of cinnamon-flavoured creamed rice, puree of sweet apple topped with poached apricot halves in raspberry glaze.

Layered glass coupe of jellies, blood orange, pink grapefruit and smooth orange juice all set in gelatin and

garnished with caramelised fruit and sugar leaves.

'Whirlwind' apple and blackcurrant strudel, paper-thin and baked in the oven then allowed to rest, sliced and served with full set sour cream.

Raspberries soaked in mint and liquor then placed on a pink champagne jelly base cut into a thickish round then encircled by cream.

Slightly warm carrot cake surrounded by carrot cream in a frothy foam garnished with caramelised strips of carrots and a side bowl of ice cream.

Apricot tart made with a frangipane almond base, served warm with custard containing whipped cream and finished with threads of apricot coulis over the cream.

Glass jar with just softly set blackcurrant jelly topped with a ball of clotted Ice cream and served with triangle of heavily-buttered shortbread finger to dip.

Doughnuts cooked and shaped as loughish shaped sticks and served warm with open bowls of crème patisserie sauce and smooth blackberry coulis to dip at the table.

Blood orange segments in mashed orange jelly flavoured with wine then finished with sugared almonds, whipped cream, caramelised zest and sprinkled with Cointreau.

Warm chocolate cake filled with chocolate Ganache and served with whipped cream and a scattering of autumn red and black berries.

Sweet slices of pineapples with the skin and core removed, pan-fried in butter and caramelised slightly with brown sugar and dotted with honey roasted pistachio nuts.

A dessert soup of pureed delicious English apples with white peaches, flavoured with rum and finished with a cream cordon.

White peaches poached in a syrup with Curacao and tarragon leaves and served with a scoop of cream fraiche.

**CROUSTILLANT:** a 5- inch puff pastry circle with a high side in which to cook plums in a mixture of egg, castor sugar, ground almonds, cream and Armagnac.

Brown betty: layers of mixed sliced apples with sugar, breadcrumbs, butter, spices and lemon zest baked until golden brown and served with fresh English cream custard.

Peaches poached in lemon, cinnamon and gloves, cooled then dried, fanned and placed on a thick crème patisserie and blow torched with icing sugar to glaze.

A plate of skinless fruit such as melon pineapple, plums, peaches and apricots cut in wedges then coated thinly and glazed light brown with a honey-flavoured sabayon.

A Neapolitan ricotta baked tart enclosed with candied lemon, orange and grapefruit segments and served with a spicy custard sauce.

A baked lemon and mascarpone individual pastry glazed with a honey topping and garnished with fresh blackberries.

A crumble consisting of an apple puree base with a layer of apples in a hedgerow and finished with a crumble top made of oats, flour, Demerara and butter and accompanied by a blackcurrant coulis.

Oranges hollowed out and filled with a little orange juice, Curacao, diced mangoes, paw paw and kiwi fruit with ginger to taste and topped with meringue and glazed under the salamander.

Whole strawberries dipped in chocolate then icing sugar and placed on a light buttery shortbread round base with twists of candied lemons.

A layered log consisting of a mixture of plain chocolate, whipped cream, chopped sweet biscuits and roasted chopped nuts in golden syrup. Port wine set as a jelly with black and red de-piped cherries built up in mounts with a teaspoon-sized scoops of clotted cream.

Rice pudding slowly baked in the oven, flavoured with sloe gin plums, with a caramelised topping and served with a side pot of whipped cream.

A dessert soup of mango and chocolate semi-loose in texture with a variety of biscotti biscuits containing chopped almonds.

The famous Austrian Sachertorte, rich in butter, egg yolks, rum and chocolate served with an apricot coulis and a pot of clotted cream.

A double-baked cheesecake using curd cheese mixed with eggs, sugar, butter, cream, lemon juice and zest and served with marinated seasonal berries with cream to taste.

Rich teacakes split in half, toasted, buttered and served with homemade cured cheese and soft mixed berry jam.

Freshly-fried doughnuts soaked in wine and rum syrup with a shared love portion of ice cream with grated white chocolate and cordons of warm berry jam.

Sweet tortilla pasta filled with mashed banana, chopped walnuts and served with a caramel sauce garnished with caramelised pears.

Pithiviers tart: an enclosed tart made with flaky pastry and filled with almond paste, baked in the oven and finished with a golden glaze.

A base of caramelised rich rice pudding topped with poached apricot halves and covered with a thin layer of clotted cream.

Pancakes cooked at the table in butter and a little sugar, rolled and filled with an orange crème patissiere and thinly-sliced marinated strawberries.

Baked choux paste in a cigar-shape, filled with whipped cream, dipped in caramel and served with a chocolate fondant dip.

Raspberry sable sandy biscuits made from a heavy butter paste containing granulated and icing sugar, chilled then baked and served with strawberries and clotted cream.

A round candied lemon tart cut into wedges and served with rhubarb compote then sprinkled with cracked sugared walnuts.

Oven-baked olive oil cookies with chopped hazelnuts served warm and soft then dusted with icing sugar and accompanied by a pot of clotted cream to dip.

Sweet citrus ravioli filled with black currant puree, served warm with a butter glaze and besiege with a passion fruit and orange jus.

A half moon-shaped blueberry and fresh mint puff pastry turnover baked with a honey glaze and served with vanilla cream sauce.

Between-courses smoothie of papaya and banana flavoured with lime and drunk through a straw.

Marjolaine: a pie case made of meringue mixed with almonds and hazelnuts then layered with praline, butter cream and dark chocolate and garnished with strawberries.

Individual mascarpone cheesecake with glazed apricot halves drizzled heavily with white and dark chocolate.

Panna cotta turned out and served on a puff pastry chocolate round disc base then surrounded by a black currant compote.

A glass coupe of whipped cream, folded with castor sugar, white wine, a teaspoon of red currant jelly and egg yolks then cooked in the oven in a bain marie.

A VICTORIAN English custard cream with a mixture of chopped glace cherries, candied orange, lemon peel and pistachio nuts and decorated with whipped cream. \*

A dessert coupe with a layer of hot chocolate coulis heaped with raspberries and topped with a spoonful of crème fraiche.

Squares of chocolate flapjack dipped in white chocolate topped with glazed seedless grapes and decorated with whipped cream.

Luscious chocolate cheesecake wedge placed on a bed of chopped nuts garnished with leaves of chocolate and candied cherries.

A mixed dessert of goat's cheese cooked with caramelised apricots in filo pastry and served with honey comb ice cream and a little port sauce.

Tropical fruits sliced and marinated in a lime and wine syrup and served in a chilled glass coupe with a sharp citrus sorbet.

Lemon cheesecake with a ginger crumb base, the top rippled with a tangy lime sauce and garnished with lemon sugar petals.

Moist wedge of carrot cake with

chopped pineapple and walnuts and flavoured with cinnamon and served with nutmeg tinted cream.

Petit folded crepes in orange and cointreau syrup laid on an apricot and nutmeg compote dish topped with whipped double cream.

Apricots poached in rosewater then dried, the middles filled with fromage frais and sprinkled liberally with toasted flaked almonds.

Raspberry and pistachio squares of sponge ganache dipped in rich chocolate, placed in the middle of a plate with a mirror of thin fruit compote.

Exotic fruit tartlets made with a short crust pastry, filled with a cream mousseline and topped with sliced uncommon fruit and glazed with jam.

Baked pear TARTE TATIN cooked on puff pastry with a butter, sugar and golden syrup glaze then decorated with a good dollop of mascarpone cheese. \*

Individual round English cream custard tart with a pot of preserved mixed quince and rhubarb and served with double cream.

Baked sweet Spanish orange tart served with a fromage blanc sorbet and garnished with candied orange segments and long strands of zest.

BOURDALOUE, a bowl of poached orange apricots cooked in a vanilla liquor and served with a light custard cream with whipped cream folded in. \*

Golden syrup marmalade gingerbread using heavy ale to moisten the mixture served cold and sliced with a warm custard sauce.

A glazed caramelised rice pudding with poached yellow peaches decorated with ribbons of burnt caramel sauce.

A brownie of hazelnuts and red currants with whirls of whipped coffee-flavoured cream, garnished with poached fig and topped with mascarpone cheese.

Fresh rings of sweet pineapple sautéed in butter with a little brown sugar then placed on a base of mandarin jelly and finished with drizzles of warm maple syrup.

Baked rice pudding enhanced with

desiccated coconut, vanilla-flavoured and served with poached apricots and thick double cream.

A coupe of creamy rice pudding with a caramelised top surrounded by roasted purple figs.

A freshly set fruit jelly pot containing raspberries, plum halves and apricots, garnished with red pitted cherries and served with cold custard containing whipped cream.

Square of chocolate tart with a liberal sprinkling of chopped toasted almonds and topped with a scoop of crème fraiche and crystallised apricot pieces.

Warm sliced caramelised Granny Smith apples placed in a puff pastry foundation and surrounded by a rice plum sauce with cream cordons.

Coffee sponge rolled in mascarpone cheese, cut into slices, served with a coffee and Marsala syrup and dusted with coco powder just on serving.

A bowl of warm liquid cocoa-rich chocolate with fruit to dip in it such as bananas, strawberries, plain cookies, bite-size marshmallows and sponge fingers.

Cooked and slightly caramelised banana chunks set in a lime jelly flavoured with vodka and garnished with grated nutmeg.

Whole salt baked pineapple studded with gloves, cut into wedges then served with a portion of mascarpone cheese folded into whipped cream with shredded basil leaves.

Star anise and plum jelly set in a pretty jelly mould, topped with a mountain of Chantilly cream and surrounded by candied fruit including apricots and peaches.

Chilled fresh de-cored pineapples finely chopped, cohered with cointreau cream, served in a fancy open cocktail glass and sprinkled with fresh chopped mint.

A plate of exotic fruit such as yellow plums, star fruit, passion fruit, mango, paw paw, kiwi and figs cut and arranged on a raspberry coulis.

Oblong mille feuille made with light short bread pastry layered with slices of poached pears cooked in red wine and a thick pistachio crème Anglaise.

SALAMBO: choux buns filled with

rich pastry cream flavoured with Kirsch, glazed with a caramel sauce and sprinkled with a garnish chopped pistachio nuts. \*

Puff pastry parcels filled with fruit puree, baked in the oven and served warm with almond sauce and folded whipped cream just on serving.

A base of rich cream custard with floating islands of Quenelle-shaped meringue garnished with caramelised zest of blood orange.

A wedge of poached pear and clotted cream tart served with warm red cherry compote with a swirl of cream in the compote.

Mascarpone cheese mixed gently with chopped orange jelly placed as a mount in the middle of a chilled plate with a border of strong reduced Sauternes syrup juice.

Rhubarb and English russet apple crumble mixed with chopped nuts, cooked until golden brown with melted butter and served with a Marsala Sabayon.

Plate of warm cinnamon-flavoured crème Anglaise with miniatures of filo pastry filled with apple compote, round apple fritters and tiny pancakes filled with apple puree, and a ball of apple ice cream.

A sweet pastry CROUSTADE filled with pastry cream containing clotted cream topped with freshly sliced paw paw and served with a citrus fruit coulis. \*

FRANGIPANE tart of summer fruit berries using a ground almond-flavoured cake mixture rich in eggs and sugar and served with a semolina cream sprinkled with nutmeg. \*

CLAFOUTI of black cherries baked in the oven in a batter similar to a fairly thick pancake mix, served warm and dusted with castor sugar and well-chilled double cream. \*

A ring mould-shaped CLAFOUTI the oven then soaked in wine, juice filled with strawberry cream, topped with raspberries and encased in a pulled sugar cage. \*

A PATE DE FRUIT of poached plums and pineapple in a raspberry jelly, set and cut in a thick slice and served with an orange sabayon. \*

Slightly-soured rich curd cream cheesecake mixed with sultanas and lemon zest strands cut in a wedge and decorated with fresh berries and whipped cream.

Old fashion sharp lemon tart (SEE RECIPE). \*

Thick baked soft biscuits brushed with coffee then piped with mascarpone cheese and surrounded by drizzles of cream flavoured with rum.

Warm honeyed fig tart cut in a wedge with a scoop of crème fraiche and drizzled with lines of fudge sauce.

Wafer-thin rounds of strudel pastry built as layers with sliced strawberries and spread thickly with crème fraiche.

Rhubarb and butter-rich crumble cooked slightly golden and served with lavender-flavoured cream custard sprinkled with frosted cranberries.

Fingers of mixed summer fruit laid decoratively around a plate with dip of minted sabayon and thin maple syrup placed in pots in the middle of the plate.

Freshly-poached pineapple slices flavoured with Drambuie, served with whipped chantilly cream and garnished with crystallised orange and lemon and a mount of port jelly

GAZPACHO of poached summer fruits cooked until soft then liquidised and served when just warm with a ball of soft creamy ice cream with sponge fingers to dip. \*

Meringue shaped in quenelle form, placed on an exotic fruit coulis with rosewater-flavoured whipped cream and garnished with grated dark chocolate.

A soft hazelnut meringue round base with a toffee mousse placed on top and surrounded by a fudge sauce containing toffee pieces.

MINISTRONE of finely-cut diced fruit with lightly-poached red and black currants, served in a mango juice syrup and garnished with fresh mint leaves. \*

Soft and loose mango ice cream surrounded by a border of roasted plums in butter and drizzled with

splash of sloe gin.

Scottish platter of shortbread including golden crunch, chocolate cookies, finger fruit cookies, baked butter and oat flake rounds and served with a ball of vanilla ice cream.

Paradise cake of raisins and chopped walnuts cohered with rich chocolate then set on a biscuit base, piped with whipped cream and topped with glace cherries.

Bobbins: rounds of pastry with a side to hold a filling of diced apricots, raisins, sultanas and figs, finished with a crumble top, baked and served with a dollop of chilled whipped cream.

QUAKING pudding consisting of nutmeg-flavoured milk, cream and egg yolks baked in the oven and served hot accompanied by stewed gooseberries. \*

White peaches poached in a sparkling wine, covered with a cream and butter froth then presented encased in a sugar cage.

Sailboats of baked plantation banana cooked in the oven in their skins, the skins removed then coated with melted chocolate and drizzles of melted butter and warm cream.

Sharp lemon tart cut in a wedge, garnished with freshly-gathered wild black berries and a dome of rich clotted cream spiralled with a line of raspberry coulis.  
Blend special: a subtle blend of raspberries, strawberries, plain yoghurt and double cream, gently liquidised and served in a glass coupe with a cordon of toffee sauce.

Warm pureed apple and stilton turnover in puff pastry, baked with a golden brown, finished in egg yolks and served with a hearty portion of Cornish clotted cream.

Individual bread and butter pudding baked in the oven with lots of sultanas and served with a rich custard and whiskey cream sauce.

Chilled peach and cantaloupe smoothie liquidised with banana and orange and served in a half coconut shell with slices of fresh coconut on the side to munch.

Mouth-watering pudding of chilled double cream containing a portion of mashed raspberries, flavoured with

honey and vanilla essence and garnished with whole raspberries.

Liquidised thickie of apples, blackcurrants, a little clear honey to taste and lavender to flavour with some single pouring cream and sponge fingers to dip.

Rhubarb and raspberry jam rich in butter crumble finished with almond nips on top and served in a separate bowl of half-whipped Jersey cream.

Edible mixed flower fritters deep-fried until golden brown then rolled in icing sugar and served with raw coco nut slices and a lemon and lime sauce.

Fresh strawberries perfumed with Grand Marnier then placed on a round short bread base and served with chilled pouring cream.

Chilled lychees with very lightly stewed loganberries served in a bowl with organic strawberry yoghurt.

Chilled pumpkin and yoghurt, CAPUCCINO-flavoured and served with petit choux balls filled with mascarpone and sprinkled with nutmeg. \*

Royal blush of mashed strawberries soaked in Veuve Clicquot champagne, mixed with thickened Jersey cream and garnished with chocolate straws.

Layered tipsy trifle of sponge with mixed berries including bilberries and peach snaps topped with a sauce CAPRICE, sugared whipped cream with crushed meringue and vanilla seeds.

Bowls of summer berry compote, not too heavy and light in consistency, topped and glazed under the grill with an almond sabayon and served with sponge fingers to dip.  
Slices of sweet pineapple and peaches laid on a bed of mixed fruit puree then topped with strands of white chocolate dripping sauce.

Coupe of warm rich baked rice in milk with lemon flavour, topped with freshly-poached apricot halves and served with a spoonful of clotted cream.

A sabayon of amaretto-flavoured, sprinkled and folded in fruit berries and placed in a warm coupe with sponge fingers on the side to dip.

Caramelised sliced and cooked pineapple rings surrounded by warm pitted black cherries and topped on serving with a froth cappuccino coffee cream.

Thinly-rolled sugar pastry incorporating cream, used to make a gooseberry and loganberry pie with a bottom and top layer of pastry, cooked with egg yolk and brown sugar glaze.

Cored, skinned and sautéed pineapple slices laid on a bed of raspberry halves and half a mango coulis and sprinkled with toasted desiccated coconut with drizzles of dark rum.

Golden brown WAFFLE pancake with the indentation marks made by the mould and served with lavender cream, thin honey and caramelised apples glazed with brown sugar. \*

Crystallised edible violet and rose petals presented on a bed of sliced mangoes with whipped cream surrounded by raspberry puree.

TIMBALE mould of mixed melon balls and blueberries set in a fruit consommé en jelly surrounded by and garnished with frosted raspberries. \*

Red apple fritters cooked in a nutmeg batter then rolled in sugar and served with a runny quince jelly.

Poached sticks of rhubarb just cooked in an orange juice, flavoured with mixed spice and Grand Marnier and served with cold custard folded with whipped cream.

Cored whole apples stuffed with sweet mince, jam and almond flakes, baked with butter and served with cream vanilla custard.

Apple CHARLOTTE made with Cox's Pippins, finished in a mould lined with stale bread, baked in butter with cinnamon, butter and lemon zest and served with egg custard flavoured with apricot. \*

Small individual chocolate cups topped with dipped dwarf cape gooseberries (physalis) in pink icing sugar fondant and garnished with whirls of whipped cream.

Deep-fried banana wrapped in very thin filo pastry and served with whipped cream containing chopped strawberries and whole raspberries folded in.

Rum-flavoured batter FRITTERS incorporating raisins, candied pineapples and pine nuts deep-fried until golden brown and served with chilled creamy custard. \*

Steamed apple dumpling made with suet paste containing, walnuts, cinnamon, and clove essence and served with a fresh egg custard and apples juice cream.

White peaches baked in a crème caramel mixture until golden brown and served chilled with a warm brandy liquor sauce with chopped green angelica.

Hulled strawberries rolled in sugar and liquor then piled on an individual puff pastry foundation and served with a whipped nutmeg cream with caramelised lime zest strands.

Whole warm caramelised petit naval oranges placed on a base of pink grapefruit butter sauce with strands of caramel syrup resting on the sauce.

Rich chocolate and chestnut cake made with grated chocolate, sieved cooked chestnuts, sugar and double cream with brandy to taste.

Shortbread fingers partly dipped in chocolate spiced with ground cloves and mace and served with a pot of soft sweet clotted cream to dip.

Golden brown glazed rice pudding topped with poached white apricots cut in slices and covered with a whiskey flavoured sabayon.

A base of sliced banana and red cherries in a wine marinate topped with a rectangle of chocolate PAVE and surrounded by cordon of coffee cream. \*

Puff pastry folded with a reduction of white wine cut into strips, brushed with honey, sprinkled with flaked almonds then baked and served with a light custard containing whipped cream.

Individual hot baked white sliced bread in rich egg and milk custard cooked with a golden top then finished with apricot jam to glaze.

Pecan nut shortbread made in long fingers and served with a pot of loose and soft mascarpone cheese containing stoned and stewed black cherries.

Victoria sponge mixture cooked by steaming in dariole moulds and served with runny raspberry jam and English cream custard.

Pears poached in a cinnamon and white wine syrup, cut in half lengthways, the core removed and the middle filled with crunchy chestnuts and served with lavender custard.

Sherry and lemon-flavoured rich egg custard POSSET served warmed in a pot garnished with strands of caramelised citrus zest and with fingers of shortbread to dip. \*

Sharp lemon tart sitting on a heavy strawberry coulis, flavoured with liquor and topped with a scope of just frozen clotted cream.

Slice of fresh mango terrine laid in a caramel sauce with bunches of red and black berries on the vine and dipped in royal icing.

Poached whole pear DAME BLANCHE placed on a round of Genoese sponge, covered with a cold rich Kirsch custard containing a little ice cream and garnished with spirals of chocolate around the pear. \*

A raspberry jelly covering a chilled plate with a CYGNE swan-shaped pastry filled with whipped cream, slightly sweet and garnished with raspberries. \*

Pureed fruit KISSEL of mixed berries cooked then pureed and thickened with corn flour and allowed to set in a glass coupe topped with chilled pouring cream. \*

ANNE BOLEYN MAID OF HONOUR petit puff pastry tartlet filled with curd cheese, flavoured with lemon topped with a scope ball of clotted cream, nutmeg and zest to garnish. \*

Thickly-sliced pineapple roasted in butter and Malibu liquor, topped with cinnamon ice cream and garnished with macerated sultanas in white wine.

Mashed banana rolled in warm soft sweet pancakes with the ends tucked in, then coated with a full nutmeg cream sabayon.

Roasted paw-paw, mango and blackberries cooked gently with a pistachio chopped nut crumble and

served with a sharp citrus ice cream.

Marinated strawberries in wine and mint, placed as a dome on a chilled plate then covered with warm foamed cream flavoured with liquor and sprinkled with ground pepper.

Open coupe of strawberries and raspberries whizzed-up in a food processor, mixed with thick natural yoghurt, sugar and liquor to taste, chilled then garnished with sliced raspberries and strawberries.

Blanched sliced pumpkin cooked in a fruit syrup, allowed to cool then served with scoops of mascarpone cheese then covered with a smoothie of kiwi and lime juice.

Coupe lined with sweetened chestnuts then layered with peeled, cored and blanched pear slices, squeezed with lime juice then topped with piped meringue and glazed just on serving.

Fluffed cooked apples mixed with a brandy egg sabayon with sugar to taste then finished by folding in whipped double cream, placed in a coupe and completed with grated nutmeg.

Deep-fried thick strawberry sandwich coated in golden breadcrumbs, cut in quarters and served with vanilla ice cream and full milk custard containing egg yolks.

Cointreau-flavoured passion fruit pulp heated, set in gelatin in individual bowls then allowed to set and finished by decorating with small scoops of clotted cream.

Braeburn apple puree cooked in a crispy pastry parcel, baked in the oven, finished with a golden top, brushed with syrup and served with coconut custard a la crème.

Gooseberry crumble glazed with a chopped nut pastry topping, served with two side sauces, one with an Earl Grey-flavoured whipped cream and the other with a Madeira egg sabayon.

Blackberries, raspberries and black and red currants mixed by hand, flavoured with sugar then placed as a mount on a round shortbread base and topped with whipped cream.

Cubes of firm mixed sponge served at the table with warm sauces such as creamy butterscotch, white and dark chocolate and peach according to

customer preference.

Vanilla and chocolate chip mousse individually-shaped as a dome and served with poached guavas and covered with chocolate syrup made from cocoa powder.

A square of spiced sponge cake topped with yellow icing, surrounded by carrot cream froth holding red cherries with stems half-submerged in the froth. Lemon cake flavoured with rosemary, served on an orange syrup with caramelised orange segments with sugared yoghurt spread on top of the cake and garnished with sprigs of rosemary.

Assorted nuts such as pecan, almonds, pistachio, cashew, macadamia and pumpkin seeds cooked in butter, finished with smooth honey, nutmeg and cinnamon while cooling and used to garnish ice cream and mousses.

A bowl of warm rice pudding with added cream with runny raspberry jam in the middle and surrounded by hulled strawberries resting on the pudding with threads of cream over the dish.

Soft shortbread sandwich of double cream, layered with sliced strawberries with cream whirls and drizzles of raspberries sauce.

Deep-fried banana fritters in a sweet batter, dusted after cooking with icing sugar and served with creamy cinnamon and cooked, sliced quince egg custard.

Blanched hollowed-out quince filled with honey, wrapped in puff pastry and baked in the oven as an individual portion and served with thick nutmeg cream.

Buttered bread lined mould filled with bramble apple and gooseberry puree, spiked with sweet wine, set with gelatin and served with cold custard containing a vanilla pod.

Bowl of just-frozen yogurt levelled flat and decorated with CONFITS, bouquets of warm red berries which have been preserved in liquor. \*

Chocolate fondant sealed in a sweet spring roll, placed on a sheet of extra-thick cream and garnished with mounts of pitted black Morella cherries.

Chilled bowl of fresh strawberry puree

topped with a layer of almond cream custard and garnished with a posy of mixed fruits of the forest berries.

Slice of filo pastry baked blind, spread liberally with mascarpone cheese decorated with fresh fig wedges and sprinkled with roasted pistachio nuts.

Grilled sourdough bread slice with slices of fresh mangoes and covered lightly with melted bitter chocolate with lines of jersey cream.

End of meal crush of hulled strawberries and raspberries mixed with fructose then mashed with a fork and served in a chilled glass coupe.

Simmered pitted prunes in Earl Grey, cinnamon stick, citrus zest, fructose and brandy, all left to macerate for a couple of days before serving with cream.

Oblong-shaped shortbread made into a sandwich with whipped double cream and flavoured with sherry and sliced strawberries.

BASTILLA of layers of warkha filo pastry baked in eggs and milk with spices, lime-flavoured, served with a almond milk sauce and dusted with icing sugar. \*

Individual caramelised lemon tart topped with a layer of crème fraiche and decorated around the edges with candied orange slices.

Cold coupe of layered vanilla custard with creamy Arboria rice with a middle layer of sliced strawberries and finished with a toffee topping.

Puff pastry PITHIVIER almond paste tart with its lid removed and filled with sliced peaches macerated in wine, the lid returned and served with a Marsala sabayon. \*

Whole MINEOLAS poached in a white wine and fruit syrup and served with a soft sweet sponge biscuit to dip in the juice with offered cream. \*

Light chocolate marquise surrounded by lengths of caramelised bananas cut lengthways and accompanied by pistachio biscuits.

Slice of pomelo grapefruit, clementine, orange and mandarin sauteed in butter then flamed in white rum and finished in a little fruit syrup.

Warm flat slightly sweet Yorkshire pudding with a serving of stewed wild seasonal berries and a full scoop mascarpone cheese.

Fresh figs cut in half and grilled then singed until brown with the salamander with icing sugar and served with a caramel and red berry juice.

Slices of poached sweet pineapple served on a coulis base of crème de CACAO with a hint of black pepper from the mill. \*

Small individual sweet pancakes, tiered mille-feuille-style (layered) with strawberries and raspberries, soaked in Grand Marnier and whipped double cream.

Individual bowl, the bottom laid with apple puree flavoured with sugar, nutmeg and Calvados and sprinkled heavily with raspberries, the rim surrounded by a stream of double cream.

Fresh raspberries sandwiched between two slices of soft goat's cheese, presented on thinly-sliced sautéed field mushrooms with a warm rosemary dressing.

Individual bowl containing a layer of mango puree followed by thin slices of pineapple then a layer of pawpaw puree and glazed under the salamander with fluffy egg meringue.

Cold thick custard folded with dark chocolate, butterscotch and pureed bananas then folded in with whipped double cream and sugar and glazed under the salamander just before serving.

Coupe of the beige fruit pomegranate set in a wine jelly with added sugar to taste and garnished with candied grated orange and lime zest.

A base of creamy crème Anglaise with an arrangement of warm sliced poached apricots and confit English pears.

Poached apricots dried and presented in a brandy snap base basket, draped with a black currant coulis and served with a scoop of crème fraîche. An almond basket filled with a white peach presented on a raspberry melba sauce then completely encased in a sugar cage.

Glazed apricot crumble served with

clotted cream and a side dish of soft poached seasonal berries set in champagne jelly.

Rhubarb compote flavoured with nutmeg and brown sugar, spread with a layer of yogurt, sprinkled with nuts and piped with whipped cream rosettes.

Basket of brandy snaps filled with whipped cream and garnished with meringue rounds and whole strawberries then veiled with spun sugar.

Spanish gypsy roll of Genoese sponge rolled and filled with fondant chocolate cut in thick slices, presented flat to show the middle and served chilled with a rich fruit ice cream.

Cream enriched ricotta cheese cake served as a wedge with a warm sauce of white chocolate with ribbons of raspberry sauce.

Warm decorated cartwheel green fig tart cooked in a rich egg and cream custard, cut in to wedge-shaped portions and served with liquorice ice cream.

Bite-size exotic tropical fruit cut into wedges and served on a platter of crushed ice with warm custard containing whipped cream.

Scottish ECCLEEFCHAN tart filled and baked with butter and vine fruits and chopped walnuts and served with chilled rice pudding cooked in full fat Jersey milk. \*

Coupe of pear puree infused with rosemary to flavour and decorated with whipped cream containing folded in mascarpone cheese.

Poached purple plums served on a bed of cooked pureed bramley apples and accompanied by a thick calvados cream.

Soft sliced white bread dipped in beaten egg with milk, liquor, brown sugar then shallow-fried in clarified and served with rich coconut cream.

Coupe of mashed kiwi fruit and soft strawberries, liquor-flavoured then decorated with apricot cream and sprinkled with grated chocolate.

Sliced quince and pears with flaked almonds prepared as a crumble with a high butter content then baked golden

brown and served with warm whipped cream custard.

Nutmeg-flavoured tart baked in a sugar pastry then allowed to chill, cut into thick wedges and served with English fresh custard containing clotted cream.

Poached pear halves containing a ball of mulled wine ice cream then coated with warm creamy pistachio custard sprinkled with toasted nuts. Ramekin dish filled with a warm and creamy lemon curd sauce with fingers of shortbread to dip.

Individual round orange tart topped with long strands of caramelised rind and served with a scoop of clotted cream.

New season garden rhubarb and rosewater fool with folded-in double cream and presented in a chilled open glass coupe with fingers of ginger shortbread.

Base of just-warm fresh vanilla custard with a meringue swirl placed on it then sprinkled with toasted almonds and cocoa powder sieved over it.

A layer of raspberry jelly flavoured with a semi-sweet wine and topped with a spoonful of crème brulee with drizzles of rhubarb coulis.

Individual biscuit and nut base spread with mascarpone cheese then covered with cooked liquidised and sweetened blackcurrants and dusted with icing sugar on serving.

Fresh ripe blackcurrant placed in a coupe and covered with raspberry jelly, flavoured with a fruity wine, allowed to set then decorated with whipped cream on serving.

Chocolate chip muffin flavoured with honey, yogurt and mashed banana then cooked, chilled and allowed to mature overnight.

Soft floured pancakes incorporating ricotta cheese with nutmeg flavouring then rolled and filled with warm sugared raspberries and served with creamed syrup.

Heaven and egg meringue made light and chewy, shaped like a bun and served with a gathering of raspberries and a dollop of clotted cream.

Triple layered GENOESE sponge filled

with layers of mascarpone cheese, stoned dates and whipped double crème garnished with chocolate truffles. \*

Fresh peach fritters cooked in sweet batter presented resting on a glazed mascarpone and Marsala sabayon.

Baked filo pastry turnover with a filling of quark, apricots, prunes, and sultanas placed on a warm yoghurt sauce containing chopped peaches and sprinkled with nutmeg.

Coupe of Russian PASKHA: a mixture of cream cheese cohered with chopped fresh apricots, raisins and ground almonds and served in a decorative pot. \*

Pomegranate flesh and orange segments turned into a semi-solid crush by freezing and served as a palette clearer between courses.

Red apples cut into wedges and deep-fried in sweet batter, rolled in sugar and served with quince jelly.

Mounts of peeled and pitted lychees laid on blackberry jelly dripped with pouring cream.

Homemade lemon curd scooped and served on softest nut shortbread biscuits and accompanied by stewed damsons.

Thickish but soft biscuit tulip filled with a rich pastry cream with whipped double cream folded in and garnished with gathered summer berries.

Sliced banana sponge sandwiched with creamed peanut butter and mixed chopped nuts placed on a warm rum sauce Anglaise.

Deep walnut egg tart made with sugar paste, set on rich custard with elderberry sauce FEATHERED into the custard and sprinkled with icing sugar. \*

Whole-cored small apples baked in the oven with marzipan, stuffed down the middle and glazed throughout the cooking with cranberries and butter until golden brown.

Individual pot of raspberry and wine jelly turned out of the mould, the sides built up with shaved chocolate and decorated with whipped cream.

Apple compote cooked with dry white

wine and placed in an open glass coupe topped with clotted cream and served with lemon-scented shortbread fingers to dip.

After-meal glass coupe of mint GRANTIA, consisting of fresh mint blanched and blended, mixed and frozen with mineral water and castor sugar. \*

Freshly-baked strawberry shortcake with a filling of whipped cream holding some sliced strawberries and served on a soft fruit coulis.

Poached pink grapefruit segments presented in a spun sugar nest with a sauce boat of pastry cream flavoured with Grand Marnier.

King of Poland rum baba soaked in syrup, splashed with dark rum, garnished with candied almonds and berries on whipped cream and served with lemon sauce.

Soft hazel nut and walnut shortbread placed on a plate with apricot compote and a frothy vanilla cream and topped with Calvados.

Thousand leaf MILLE-FEUILLES, individual pastry of alternative fruit layers cohered with French pastry cream and served with red and black cherries and strawberries. \*

Sweet ravioli stuffed with black currant puree placed on sauteed sliced peaches and pears, topped with vanilla foam and criss-crossed with caramel sauce. Chopped crystallised ginger and dried apricots mixed with crushed ginger biscuits with some concentrated sweet wine and saffron strands added then fold into whipped cream and allow to set.

Peaches poached in sparkling wine dried then set on a meringue nest, topped with caramel sauce and covered over with a sugar cage.

Warm date and walnut cake served as a wedge with a pool of pouring cream containing drizzles of fudge sauce.

An exotic hors d'oeuvre of fruit such as passion fruit, star, physalis, lychee and sweet rock melon cut into wedges and displayed on banana leaves.

Mouth-watering mashed raspberry and vanilla-flavoured whipped double cream mash served in an open wide cocktail glass with raspberries to

garnish the coupe.

White and dark chocolate-based and shaped fruit flowers using passion fruit, strawberries and kiwi fruit and served with clotted cream balls.

Fresh lime juice blended into whipped egg whites with double cream sugar to taste then set with leaf gelatin in champagne glasses and topped with flaked chocolate.

Rose-scented mixture of greengages, damsons and cherry plums poached together and served warm with fresh English egg custard.

Caramelised sliced cooked apples folded into a buckwheat BLINIS pancake, flavoured with five-spice and covered with warm pouring cream slightly thickened with a spoonful of custard. \*

Compressed soft fruit in a mould of paw paw, sweet pineapple, kiwi, banana, strawberries and mango, the fruit de-moulded and served with lemon ice cream.

Chocolate parfait made and set in a ring, the parfait removed from the mould, served with whipped cream and dusted with cocoa.

Meringue roulade rolled with whipped cream and lemon curd and served in slices with dusted raspberries in icing sugar.

Cold-set creamy rice pudding finished with a layer of white chocolate and topped with glazed whole raspberries and sliced peaches in fans.

Fluffy lime coupe made with gelatin dissolved in lime juice added to beaten egg yolks and caster sugar then folded into whipped cream and egg whites and allowed to set before serving.

Coupe of pureed russet apple flavoured with cider and lemon juice then set as a jelly and topped with nutmeg clotted cream and fanned glazed apple slices Palate refreshing mixture of boiled milk, vanilla pod, cream and castor sugar, reduced by a third, strained and allowed to cool and served on cubes of ice with stoned fresh cherries.

Poached apricots, peaches and plums cooked in mulled wine, finished and glazed with a butter nut crumble and served with lemon grass infused crème Anglaise.

DOSA ground rice pancake part-fermented, spread with coconut jam sweetened with JAGGERY, an unfinished brown sugar, folded and served with sweet custard. \*\*

Buttermilk base made thin pancakes, fried in butter, rolled with a whole baked banana, smothered in maple syrup and drizzled with a cordon of warm thick cream.

White chocolate jelly base cut into a round with a spiral of poached lychees mounted on top, glazed with fruit syrup and garnished with whirls of whipped cream.

Homemade chocolate truffles consisting of warmed glucose and cream mixed in a pan with chopped valrhona chocolate added, unsalted butter beaten in, finished with cream, sieved and cooled in the fridge, moulded into balls and dusted with cocoa powder.

Chocolate extravaganza coupe of kirsch-soaked sponge layered with whipped cream, melted chocolate and cherry sauce, glazed with chocolate and garnished with red berries.

GOUGELHOPT of large profiteroles filled with whipped cream and served with and choice of small bowls of different coulis and melted chocolate to dip.\*

Individual domes of mulled wine jelly surrounded with crystallised kumquats rolled in oven-dried brown sugar and sprinkled with orange, lemon zest and cranberries.

Sweet pizza base baked with a crispy slightly-burnt sugar bottom spread with just-melted chocolate and served with clotted cream thinned down with double cream.

Layered oatmeal crumble of seasonal fruit including softly-poached apricots served with apricot-flavoured cream custard and crème fraiche and sprinkled with glazed almonds.

Warm chocolate Amaretti cake made with rich and dark chocolate containing orange zest, egg yolks, flaked almonds and amaretti biscuits and served with orange cream custard.

Lavender-flavoured orange crunchy cake topped with white fondant icing, decorated with crystallised violet pieces

and cut into thin wedges on serving.

A Genoese MOSAIC of layered sponge filled with butter cream, topped with a smear of apricot jam then masked with white fondant, piped across with line of apricot and black currant jam then scored through with a knife tip.\*

Homemade MUESLI mixed with natural yogurt, fruit compote, and cashew nuts, rolled in honey, folded together and surrounded by dipped glazed strawberries in chocolate. \*

Rounds of poached pineapple set in a jelly of ruby port and grated ginger, served with a sauce of yoghurt sweetened with honey and flavoured with mint leaves.

Pumpkin pie, smooth in texture and made from condensed milk flavoured with cinnamon and served with a scoop of crème fraiche.

Cut strawberries mounted on a round shortbread base, glazed with raspberries, decorated with piped cream and garnished with crystallised violets.

A rolled base of warm chocolate sponge, one side covered with vanilla cream sauce and the other a chocolate sauce with FEATHER icing incorporated in the sauce. \*

An individual rich custard tart made with soft sugar pastry topped with sliced summer strawberries soaked in claret wine.

A summer pudding of individual dariole mould lined with bread then filled and pressed with rhubarb, plums and gooseberries and served with thick cream.

Shortbread tart filled and baked with crème fraiche then topped and decorated with alternative purple TAYBERRIES, loganberries and raspberries. \*

Russian PAVLOVA: meringue piped in the shape of a swan, lightly baked, chewy with the middle filled with caramelised banana and flavoured with ginger. \*

Fillets of Dover sole marinated in Chinese five spices then meuniere in duck fat served surrounded with curly endive and drizzled with hazel vinaigrette.

Very rich chocolate brick of uncooked liquid chocolate mixed with melted butter, brandy-soaked pitted black cherries, chopped biscuits and walnuts, all bound together with raw egg yolks and allowed to set overnight.

PARISIENNE: shaped balls of ice cream dipped in white and dark confiture chocolate, returned to the deep freeze then served on crushed ice with little skewers to pick them up with. \*

A pear COMPOTE mixed with vanilla cream topped with freshly-cooked petit cinnamon doughnuts with ribbons of caramel syrup. \*

White chocolate brownies with chopped Brazil nuts served with fresh wild berries and cream banana sauce.

Floating islands of poached meringue quenelles positioned on a chilled vanilla sauce base, sprinkled with caramelised almonds and streaked with melted chocolate.

Individual trifle of layered sponge, rhubarb and summer fruit and a custard layer then topped with thick just-about pouring jersey cream.

Aromatic mixture of dried apricots, figs and prunes gently simmered in white wine, honey, citrus zest and pods of cardamom then allowed to marinate overnight to strengthen.

Blood orange and carrot cake baked and cut into squares topped with honey-glazed blanched almonds and served with a scoop of mascarpone sorbet.

Pastry tartlets filled with chopped crunchy hazelnuts, topped with warm crème fraiche and a little blueberry puree and glazed with lime sabayon.

Puff pastry turnover filled with a puree of apricots, pears and raisins, baked with a sugar coating and served with nutmeg and cinnamon crème Anglaise.

Warm runny semolina cream with diced fresh pineapples and apricots and served with ginger biscuits to dip.

A bowl lined with star fruit then filled with layers of extra-thinly cut melon slices, red currants and raspberries in a light fruit and wine juice.

Mixture of apple desserts such as apple puree tartlets, petit caramelised apple

flan and a stuffed baked apple ring, all served with a warm cider sabayon.

Spiced and pureed plums cooked in a puff pastry parcel, glazed with brown sugar until caramelised and served with a soft mascarpone cheese.

Cinnamon-flavoured pancakes spread with chocolate cream and served with rich creamed rice.

Coupe of set rich rice pudding with petit scoops of clotted rice and served with a warm raspberry sauce strained without bits.

Layered trifle of poached rhubarb, mascarpone cheese and slices of Genoese sponge garnished with whipped cream and blueberries.

White sliced bread soaked in egg yolks and sugar then shallow-fried in butter topped with slices of sauteed and glazed apricots and apples.

Individual baked rich egg custard cream in a pastry shell with a high side to accommodate macerated raisins and sultanas in wine and brandy

Bread and butter pudding cooked in saffron milk with honey and heavily garnished with sugar and fried chopped nuts and served with double cream.

An envelope of yeast dough baked golden with a filling of coconut, banana, dates, sultanas and chopped nuts and served with raspberry coulis flavoured with yoghurt.

Black currant puree base laid with poached white peaches and surrounded by liquor-flavoured crystals and a small scoop of clotted cream.

Warm sweet pureed pumpkin and toffee ravioli with mascarpone cream sauce sprinkled with nutmeg with drizzles of melted chocolate.

Almond sponge delice topped with raspberry and glazed, served with lemon sauce and blueberries and dusted with icing sugar.

Special OEUFS A LA NEIGE incorporating rose petals into egg whites and served with peaches poached in coconut milk. \*

Round meringue filled with mascarpone, flavoured with vanilla, with layers of mango drooping over

the edge then sprinkled with passion fruit seeds.

Individual golden treacle tart with a buttered sugar oats top and served with a warm crème fraiche with a hint of lime.

Grilled caramelised orange slices with mounts of crème fraiche, heavily drizzled with Grand Marnier syrup and sprinkled with nutmeg to flavour.

Warm puree of mango fanned on top with sauteed caramelised pineapple and served with a fresh red cherry butter sauce.

Melted chocolate served in a pot at the tabled with a heated flame underneath to keep it liquid and accompanied by soft fruit such as strawberries, grapes and cherries to dip using cocktail sticks.

Sautéed diced fruit mixed with a dumpling mixture of flour, suet fat and milk kneaded gently but firmly then poached in wine syrup, chilled and served cold.

Sliced mangoes, white peaches and strawberries in layers and pressed together overnight with slices of white bread in individual bowls, turned out and served with fructose fruit sauce.

Slice of puff pastry apple compote FRANGIPANE finished with glazed caramelised sliced apples and served with a pot of warm crème Anglaise. \*

Brown sugared warm pancakes filled and rolled with apple puree and raisins, flavoured with cinnamon and served with a calvados cream sauce.

Spiced poached pears finished by baking in hazel nut pastry with an apricot glaze and served with a caramel sauce containing a high content of cream.

Bread and butter egg and milk pudding cooked with chopped glazed cherries and dried vine fruits in a dariole mould and served cold with new season gooseberries A LA DIPLOMATE. \*

A thin individual sweet pastry treacle tart served with a lemon cream sauce supporting black currants resting in the sauce.