
Desserts & Fruit

Sweet Bites

Mini cookie platter

£2.05
per person

Chocolate chip, double chocolate, oat & raisin (2 pp) **[V]** **GLU (WHEAT), SOY, MIL, EGG**

Afternoon tea cookie

£2.05
per person

Chocolate shortbread, jam drops & oat & raisin (2 pp) **[V]** **[N]** **GLU (WHEAT), TRE (ALMONDS), SOY, MIL, EGG**

Mini cake platter

£2.25
per person

Selection of seasonal mini cakes (2 pp) **[V]** **[N]** **GLU (WHEAT), TRE (ALMONDS, WALNUTS), SOY, MIL, EGG**

Choc-chip cookies

£2.05
per person

Chocolate cookies with chocolate chunks **[V]** **GLU (WHEAT), SOY, MIL, EGG**

Brownies

£2.05
per person

A fudgy and decadent brownie **[V]** **GLU (WHEAT), SOY, MIL, EGG**

Chocolate caramel slice

£2.15
per person

A crunchy base, thick chocolate and sweet caramel **[V]** **GLU (WHEAT), SOY, MIL, EGG**

Cherry tartlets

£2.15
per person

With almond frangipani & toasted almonds **[V]** **[N]** **GLU (WHEAT), TRE (ALMONDS), SOY, MIL, EGG**

Caramelised lemon tartlets

£2.15
per person

All butter tartlets filled with a zesty lemon cream **[V]** **GLU (WHEAT), MIL, EGG**

Afternoon tea sweets

£2.60
per person

Mini glazed fruit tartlets, chocolate éclairs & mini cakes (2 pp) **[V]** **GLU (WHEAT), TRE (ALMONDS, WALNUTS), SOY, MIL, EGG**

Mixed mini sweets

£2.60
per person

Selection of seasonal mini cakes & sweet treats (2 pp) **[V]** **[N]** **GLU (WHEAT), TRE (ALMONDS, WALNUTS), SOY, MIL, EGG**

<p>Mini chocolate éclairs</p> <p>Vanilla cream filled choux buns dipped in dark chocolate (2 pp) [V] GLU (WHEAT), SOY, MIL, EGG</p>	<p>£2.15 per person</p>
<p>Mini fruit Pavlovas</p> <p>With vanilla cream, fresh fruit & chocolate [V] [NG] SOY, MIL, EGG</p>	<p>£2.15 per person</p>
<p>Mini scones</p> <p>With strawberry preserve, fresh cream & fresh strawberries (2 pp) [V] GLU (WHEAT), MIL, EGG</p>	<p>£2.40 per person</p>
<p>Mini glazed fruit tartlets</p> <p>All butter tartlets filled with crème patisserie & fresh seasonal fruits (2 pp) [V] GLU (WHEAT), MIL, EGG</p>	<p>£2.40 per person</p>
<p>Chocolate tartlets</p> <p>All butter tartlets filled with a rich chocolate cream [V] GLU (WHEAT), SOY, MIL, EGG</p>	<p>£2.40 per person</p>
<p>Glazed fruit tartlets</p> <p>All butter tartlets filled with crème patisserie & fresh seasonal fruits [V] GLU (WHEAT), MIL, EGG</p>	<p>£2.40 per person</p>
<p>Strawberry tartlets</p> <p>All butter tartlets filled with crème patisserie & fresh strawberries [V] GLU (WHEAT), MIL, EGG</p>	<p>£2.40 per person</p>
<p>Fruit scones</p> <p>Served with individual strawberry jam pots & fresh cream [V] GLU (WHEAT), MIL, EGG</p>	<p>£3.00 per person</p>
<p>Chocolate éclairs</p> <p>Vanilla cream filled choux buns dipped in dark chocolate [V] GLU (WHEAT), MIL, SOY, EGG</p>	<p>£2.05 per person</p>
<p>Red Velvet Cupcakes</p> <p>Served with Cream cheese frosting</p>	<p>£1.95 per person</p>
<p>Macarons</p> <p>Selection of flavours [V] [N] TRE (ALMONDS), MIL, EGG, GLU, SOY</p>	<p>£1.30 per person</p>

Mini Christmas treats platter

£2.50
per person

Selection of mince pies, stollen bites, white chocolate & cranberry brownies & mini festive cakes (2pp) **TRE, SOY, WHE, EGG, MIL**

Gluten free mini sweet

£2.60
per person

Seasonal, gluten free cake (2pp) **[V] [N] [NG] MIL, EGG, TRE (ALMONDS)**

Gluten free cranberry & pecan flapjack

£3.00
per person

A fruit and seed filled snack, made with gluten free oats, bananas, dates, coconut, pumpkin seeds, raisins, dried cranberries & chia seeds **[V] [NG] [DF]** *made with certified gluten free oats*

Gluten free amondi cookie

£2.75
per person

Gluten & dairy free cookie made with ground almonds & hazelnuts and a little orange zest **[V] [NG] [DF] [N] EGG, TRE (ALMONDS & HAZELNUTS)**

Gluten free chocolate chip cookie

£2.15
per person

A chewy cookie made with gluten free flour, cream cheese **[V] [NG] MIL, EGG**

Gluten free brownie

£2.15
per person

[V] [NG] MIL EGG

Hot Cross Bun

£2.00
per person

Delicious Hot Cross Bun made with mixed peel, currants, sultanas, cranberries, cinnamon, nutmeg & mixed spice. Served with butter portions **[V] GLU (WHEAT), MIL, EGG**

Vegan mini sweet

Seasonal vegan mini sweets (2pp)

£2.60
per person

Tarts

Chocolate tart

£17.40
Small: Serves 6-8

Rich chocolate cream served with crème fraîche **[V] GLU (WHEAT), MIL, EGG, SOY**

£29.00
Large: Serves 10-12

Caramelised lemon tart	£17.40 Small: Serves 6-8
Zesty lemon cream served with crème fraîche [V] GLU (WHEAT), MIL, EGG	£29.00 Large: Serves 10-12
Strawberry tart	£17.40 Small: Serves 6-8
Glazed strawberries with vanilla cream custard [V] GLU (WHEAT), MIL, EGG	£29.00 Large: Serves 10-12
Caramelised passion fruit & lime tart	£17.40 Small: Serves 6-8
Zingy passion fruit cream served with crème fraîche [V] GLU (WHEAT), MIL, EGG	£29.00 Large: Serves 10-12
Glazed fruit tart	£17.40 Small: Serves 6-8
Seasonal glazed fruits with vanilla custard [V] GLU (WHEAT), MIL, EGG, TRE (ALMONDS)	£29.00 Large: Serves 10-12
Pear and almond tart	£17.40 Small: Serves 6-8
Pear & almond frangipani served with crème fraîche [V] [N] GLU (WHEAT), MIL, EGG, TRE (ALMONDS)	£29.00 Large: Serves 10-12
Pecan pie	£17.40 Small: Serves 6-8
Toasted pecans, maple syrup & vanilla served with whipped cream [V] [N] GLU (WHEAT), TRE (PECANS), MIL, EGG	£29.00 Large: Serves 10-12
Chocolate tart Individual 4"	£4.60 Individual:
Rich chocolate cream served with crème fraiche [V] WHE, MIL, EGG, SOY	
Caramelised lemon tart Individual 4"	£4.60 Individual:
Zesty lemon cream served with crème fraiche [V] WHE, MIL, EGG	
Strawberry tart Individual 4"	£4.60 Individual:
Glazed strawberries with vanilla cream custard [V] WHE, MIL, EGG	

Caramelised passion fruit & lime tart Individual 4"	£4.60 Individual:
Zingy passion fruit cream served with crème fraiche [V] WHE, MIL, EGG	
Glazed fruit tart Individual 4"	£4.60 Individual:
Seasonal glazed fruits with vanilla custard [V] WHE, MIL, EGG	
Apricot and almond tart Individual 4"	£3.95 Individual:
Sweet apricots & almond frangipani served with crème fraiche [V] [N] WHE, MIL, EGG, TRE	
Seasonal fruit tart	£17.40 Small: Serves 6-8
Plum & almond tart Served with crème fraiche [V] GLU (WHEAT), MIL, EGG, TRE (ALMONDS)	£29.00 Large: Serves 10-12
Blackberry & lime bakewell tart	£17.40 Small: Serves 6-8
Served with crème fraiche [V] GLU (WHEAT), MIL, EGG, TRE (ALMONDS)	£29.00 Large: Serves 10-12
 Cakes	
Victoria sponge cake	£23.20 Small: Serves 6-8
Light vanilla sponge cake filled with butter cream & strawberry jam [V] GLU (WHEAT), MIL, EGG	£34.80 Large: Serves 10-12
Iced lemon cake	£23.20 Small: Serves 6-8
Light lemon sponge with lemon icing [V] GLU (WHEAT), MIL, EGG	£34.80 Large: Serves 10-12
Banoffee pie	£23.20 Small: Serves 6-8
Biscuit base, toffee, bananas, cream & chocolate [V] GLU (WHEAT), MIL, EGG	£34.80 Large: Serves 10-12

Baked lemon cheesecake

Classic baked cheesecake with a biscuit base served with whipped cream [V]
GLU (WHEAT), MIL, EGG

£23.20
Small: Serves 6-8

£34.80
Large: Serves 10-12

Chocolate truffle cake

Rich chocolate cream sandwiched between layers of chocolate sponge [V] GLU
(WHEAT), MIL, EGG, SOY

£34.30
Small: Serves 6-8

£46.30
Large: Serves 10-12

Chocolate fudge cake

Light chocolate sponge with fudge icing served with fresh cream [V] WHE, MIL,
EGG, SOY

£23.20
Small: Serves 6-8

£34.80
Large: Serves 10-12

Carrot & walnut cake

With a cream cheese & cinnamon frosting [V] [N] GLU (WHEAT), MIL, EGG,
TRE (WALNUTS)

£32.00
Small: Serves 6-8

£44.10
Large: Serves 10-12

Red velvet cake

Light red sponge with cream cheese frosting [V] GLU (WHEAT), MIL, EGG

£32.00
Small: Serves 6-8

£44.10
Large: Serves 10-12

Courgette & carrot cake

With a cream cheese frosting [V] [N] GLU (WHEAT), TRE (WALNUTS), MIL,
EGG

£23.20
Small: Serves 6-8

£34.80
Large: Serves 10-12

Pear, blackberry & hazelnut loaf cake

Served with crème fraîche [V] GLU (WHEAT), MIL, EGG, TRE (HAZELNUTS)

£16.95
Serves 8-10

Fruit

Fruit skewers

Served with passion fruit crème fraîche (2pp) [V] [NG] MIL

£2.00
per person

<p>Fruit salad pots</p> <p>Individual pots with seasonal & tropical chopped fruits [V] [VG] [NG] [DF]</p>	<p>£3.60 per person</p>
<p>Fruit basket</p> <p>Selection of whole seasonal fruits (2 pp) [V] [VG] [NG] [DF]</p>	<p>£2.00 per person</p>
<p>Sliced fruit platter</p> <p>Selection of sliced tropical & seasonal fruits [V] [VG] [NG] [DF]</p>	<p>£6.10 Individual: Serves 1</p> <p>£15.20 Small: Serves 3-4</p> <p>£24.40 Medium: Serves 5-8</p> <p>£36.60 Large: Serves 9-12</p>
<p>Fruit salad bowl</p> <p>Seasonal chopped tropical & seasonal fruits [V] [VG] [NG] [DF]</p>	<p>£15.20 Small: Serves 3-4</p> <p>£24.40 Medium: Serves 5-8</p> <p>£36.60 Large: Serves 9-12</p>
<p>Summer Berries Bowl</p> <p>Strawberries, Blueberries, Raspberries [V] [VG] [NG] [DF]</p>	<p>£20.00 Small: £29.00 Medium: £41.00 Large:</p>