



Autumn/Winter 2012 - Desserts

'Not Quite Summer Pudding' - our seasonal variations on the Summer classic with quince syrup and clotted cream

Passion fruit panna cotta, honey tuile, Turkish Delight and crushed honeycomb

Compote of honey roasted apples and pears under a vanilla scented crème brûlée

French style caramelised pear galette, clotted cream ice cream, pear crisp and liquorice syrup

Pumpkin and orange tart, pistachio caramel, carrot and orange ice cream

Raspberry and Glayva 'trifle' with burnt sugar, toasted oats with almond cookies

The infamous Heritage hot and gooey chocolate tart, pistachio custard and crisp sugar wafer

Poached pineapple scented with lemon grass and chillies, coconut ice, chocolate marquise, salt peanut toffee popcorn quinoa

French apple tart, apple strudel ice cream, sweet apple crisp and apple brandy caramel sauce

Saffron pavlova of seasonal fruits, clotted cream, hot grape and cherry brandy compote

Panna cotta of honey and vanilla sweetened butternut squash bittersweet marmalade of kumquats and grated nutmeg.

Chocolate praline fondant pudding with citrus scented Chantilly clotted cream

Demitasse of crushed Italian biscuits and vanilla bean ice cream foam topped bitter coffee shot and sweet roasted almonds

Cranberry and chestnut tiramisu with malted shortbread

Classic apple tart tatin, cinnamon ice cream caramel sauce and apple-snap wafer

Eggnog brulee with toasted panettone fingers

Seasonal cheeseboard with oatcakes, wafers and seasonal chutneys



Coffee & Sweet Treats

Freshly brewed organic Fairtrade Tikki coffee / Kenyan Fairtrade tea

Traditional Scottish tablet

Fudge

Mont Blanc chocolates

Chocolate truffles

Chocolate dipped strawberries

Chocolate dipped physallis

Chocolate mint crisps

Shortbread

Chocolate Bendicks

Florentines

Turkish delight