



Spring/Summer 2012 – Dessert

Passion fruit cheesecake shot, lemon posset semi-fredo, citrus scented shortbread wafer

Strawberry and champagne panna cotta, black pepper tuille

French style apple galette , vanilla bean ice cream, and sweet cider syrupy

The citrus plate; mini lemon tart, vanilla & lime pannacotta, pink grapefruit and orange curd cereal shot

Tartlet of raspberries, raspberry ripple ice cream, raspberry sauce

Blueberry tiramisu, 'almond biscotti' shortbread wafers

Seasonal twist on the classic 'summer pudding'

Chilled chocolate tart, pistachio satay sauce, salted toffee popcorn quinoa

Demi tasse of summer berries, rose petals and mint, warmed elderflower consommé, home rolled shortbread, limoncello choc ice

Vanilla poached seasonal fruits, red wine bayleaf syrup, clotted cream

Rhubarb and ginger crème brulee, candied peel and almonds

Raspberry and rose ripple bavaois, candied petals, aromatic meringue cookie

Strawberry tart, strawberry mint salsa, chilled strawberry soup

Belgian chocolate panna cotta, caramel sesame tuille, marinated preserved summer cherrie

'Tea-ramisu': dunking cookies soaked in lapsang souchong liquer and layered with whipped ginger, tea spiced mascarpone and candied lemon zest



Coffee & Sweet Treats

Freshly brewed organic fairtrade "tiki" coffee / kenyan 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