

smart cuisine

Desserts

Rhubarb and Champagne Crème Brulee with crisp ginger short bread

Mango Tart Tatin with Crème Fraiche ice cream and cognac sauce

Warm Dark chocolate Tart with Coconut sorbet, apricot puree

Caramel dipped Profiteroles filled with passion fruit crème, Dark Chocolate Sauce

Vanilla and lemongrass Pannacotta with tropical fruits in ginger and star anise syrup,

Coconut Tuille,

Pineapple sorbet

Selection of fine Scottish and continental cheeses with seasonal fruit, homemade chutney

Classic Lemon Tart with Berries and scented Mascarpone

Sticky Toffee pudding with hot fudge sauce, nut tuille and Banana ice cream

Warm Dark Chocolate Bouchon with Griottine cherries, Milk Sorbet

Crepe Suzette Soufflé, lemon grass ice cream

Caramelised Pastry filled with mango and lime leaf cream, spiced red wine syrup

Thin Apple and frangipane tart with clotted cream ice cream, cinnamon caramel

Tart Tatin of pears with Roquefort and walnut ice cream

Mille Feuille of Strawberries,

White chocolate ganache and Shortbread with balsamic vinegar ice cream

Desserts (continued)

Red wine poached pear with pistachio Panna Cotta, brioche ice cream

Roasted Pineapple with lime and buttermilk sorbet, nut brittle

Rice Pudding with poached seasonal fruit and garnish

Citrus Soufflé with hot chocolate ice cream

Roasted Granny Smith apples in calvados butter sauce with apple crisps,
sorbet and spiced pastry