

DESSERT

3 COURSES

Chocolate

Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen Môn salt, peanut butter ice cream.
The Black Forest, chocolate, cherry, kirsch.
Goopy chocolate brownie, fresh fruit & vanilla bean ice cream.
White chocolate, malt & miso cheesecake, maple syrup & walnut fudge, raspberry sorbet.

Fruit

Lemon posset, blueberry, marshmallow & lemon curd.
Eton mess tart, fresh berries, meringue textures, vanilla cream, strawberry tart & raspberry powder.
Rhubarb baba, ginger, rum & raisin ice cream.
Vodka & orange cheesecake, citrus shortbread base, orange sorbet.

Hot Puddings

Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.
Pineapple tarte Tatin, chilli oil, coconut ice cream, shaved & torched coconut.
Katsu crumble of apple & pears, rosemary custard, vanilla ice cream.

Vegan

Charred pineapple, pink peppercorn syrup, pumpkin seeds, coconut ice cream.
Quinoa & date rice pudding, raspberry compote.
Vegan chocolate brownie, raspberry sorbet.

Chefs Signature Range

DESSERT BAR

**"WOW" YOUR GUESTS WITH OUR DESSERT
EPIC FOOD STATION.**

(£4.50 supplement)

Salted caramel doughnuts, cake pops, nougat,
biscotti, waffles, pretzels, choux buns, tarts,
brownies, macaroons.

SHARING RANGE

Parlora Plank

Goopy meringue, dressed with fresh Chantilly cream, wild seasonal berries, herbs and edible flowers dusted with strawberry sherbet. *(£2.50 Supplement)*

Cheesecake Plank

CHOOSE UP TO 3 DIFFERENT CHEESECAKES TO BE SERVED WHOLE AT THE TABLE.

Ferrero Rocher, millionaire shortbread, chocolate & Baileys, peanut butter & salted caramel, white chocolate, malt & miso, vodka & orange, New York style, Black Forest, mandarin & black sesame, vanilla & blueberry compote, carrot cake style, cookies & cream. *(£2.50 Supplement)*

Cheese Board Plank

Selection of local cheeses, celery, frozen grapes, chutney, truffle honey, baked crackers.