

PUDDINGS

CHOOSE TWO FROM OUR MENU

Sticky Toffee Pudding Tart | Salted Caramel & Mascarpone
Sicilian Lemon & Thyme Tart | Lemon Custard | Thyme Glaze
Flourless Dark Chocolate Cake | Whipped Crème Fraîche | Orange Zest
Yuzu & Meringue Tart | Citrus Curd | Torched Meringue Peaks
Spiced Carrot Cake | Orange-Infused Mascarpone | Candied Walnuts
Raspberry & Pistachio Frangipane Tart | Buttery Pastry | Raspberries
Burnt Basque Cheesecake | Cherry Compote
Warm Chocolate Fondant Bites | Coffee Crème Anglaise
Salted Caramel Panna Cotta | Roasted Hazelnuts | Caramel Shards
White Chocolate & Matcha Mousse | Sesame Crumble | Freezedried Berries
Limoncello Posset | Shortbread Crumble | Candied Lemon
Earl Grey Crème Brûlée | Tea | Caramelized Sugar Crust
Triple Chocolate Ganache Pot | Dark, Milk & White Chocolate | Cacao Nibs
Blood Orange & Campari Trifle | Sponge | Citrus Custard | Whipped Cream
Rhubarb & Custard Tart | Rhubarb Compote | Custard | Brûléed Sugar Crust
Dark Chocolate & Espresso Pot | Coffee Cream | Sea Salt
Mini Churros | Hazelnut Praline Sauce
Honey-Roasted Peach Pavlova | Peaches | Chantilly Cream
Maple & Pecan Bread Pudding | Bourbon Sauce | Candied Pecans
Rhubarb & Ginger Crumble | Vanilla Custard
Passionfruit & Mango Eton Mess | Tropical Fruits | Lime Cream
Jam Roly-Poly Bites | Pastry | Strawberry Jam | Vanilla Bean Custard
Chocolate & Ale Pudding | Sponge | Porter Ale | Malted cream.
Treacle Tart | Treacle Sponge | Clotted Cream
Hazelnut Tiramisu Cups | Espresso Sponge | Mascarpone | Nutella Ganache



Puddings

£16 2027 | £18 2028

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All dietaries catered |

Menu must be booked in conjunction with our full event day menus | A bespoke price will be created for your package |

Will be served to each guest on a plate, to the middle of each table or from a station after dinner |