

Dessert Menu

Baked New York Cheesecake

A creamy style baked cheesecake on a shortbread base served with Chantilly cream

Black Forest Torte

A traditional favourite of chocolate sponge layered with fresh cream and sour cherries

Home Made Apple/Apple Rhubarb Pie

Layers of fresh apples (and/or rhubarb) encased in light shortcrust pastry and served with cinnamon cream

Lemon Meringue Pie

Buttery shortbread pastry filled with soft lemon flavoured curd and topped with fluffy meringue

Apple Strudel

Apples, cinnamon and sultanas encased in a light buttery pastry and baked until golden served with vanilla custard

Rhubarb and Apple Pudding

Stewed apples and rhubarb with a hint of lemon are covered with a light and airy sponge topping which is served with lemon infused custard or a cinnamon cream

Lemon Delicious

An old classic dessert which is beautifully light and slightly tangy which is served with vanilla ice cream or Chantilly cream

Citrus Passionfruit Delicious Pudding

A variation on the old favourite which includes the additional of fresh passionfruit pulp

Apple and Cinnamon Clafoutis

Combine sweet apples with a rich custard batter to create this impressive French Pudding

Bread and Butter Pudding

The traditional British favourite which includes a creamy custard, dried fruit, cinnamon and nutmeg

Impossible Pie

A light layer of pastry with a centre of creamy vanilla custard and covered in a crunchy coconut topping makes this a dessert popular with all generations

Crème Brulee

A classic French Dessert with consists of a creamy baked custard topped with a crisp toffee and served with Chantilly Cream

Sticky Date Pudding with Toffee Sauce

A sumptuous moist individual date pudding served with a luscious toffee sauce and fresh cream

American Griddle Cakes

Fluffy American style pancakes served with maple syrup and creamy vanilla ice cream

Crepe Suzettes

Traditional French Classic crepes served with an orange liqueur sauce and ice cream

Pavlova

Light and airy meringue served in traditional Australian style with whipped cream and assorted fruits in season

Self-Saucing Chocolate Pudding

Everyone's favourite comfort food – chocolate pudding served in its own sauce and freshly whipped vanilla cream

Butterscotch Self Saucing Pudding

Light and luscious butterscotch pudding served with fresh cream – perfect for winter or anytime in between.

Queen Pudding

A royal classic served during winter which is guaranteed to warm you up

Steamed Pudding

Light and luscious steamed puddings made to individual portion size and available in several flavours including jam, marmalade, citrus, chocolate, golden syrup, fruit and choc chip.

Fruit Crumble

A layer of crisp crumble covers freshly cooked apples, peaches, apricot or rhubarb. Great as a combination of fruits – served with vanilla ice cream, custard or cream.



Stewed/Poached Fruit

A selection of fruits cooked in aromatic spices and served with a vanilla or lemon infused custard

Chocolate Mousse

A favourite with everyone – Creamy and luscious Chocolate mousse served with whipped cream and shaved chocolate

Café Latte Mousse

Chocolate and coffee flavoured mousse served with whipped cream and shaved chocolate

Tropical Mousse

A light tropical mousse with a hint of coconut served with freshly whipped cream and passionfruit pulp

Tiramisu

Moist coffee soaked sponge with layers of fresh coffee cream mixed with cream cheese and served with Chantilly cream and dusted Dutch cocoa

Mud Cake

Layers of either traditional dark chocolate, white chocolate or caramel flavoured moist mud cake sandwiched with chocolate fudge or white or caramel ganache.

Apple/ Peach Sponge

Freshly stewed fruit with a hint of lemon and cinnamon are covered with a light sponge and served with vanilla custard

Fresh Fruit Salad

A selection of seasonal fruits are combined to tempt the taste buds (can be served with yogurt, freshly whipped cream or ice cream)

