



Gourmet To Go
Easter Lunch

Miniature Desserts Menu



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£45 - Enjoy a wonderfully decadent selection of delicious handmade desserts, the perfect complement to your gourmet Easter lunch. Serves up to 10 persons

Raspberry choux bun (V,W,E,D)

Light choux pastry filled with Welsh double cream and raspberry compote

Dark chocolate and salted caramel tart (V,W,E,D,S,SD)

Buttery biscuit base filled with dark chocolate ganache.

Decorated with salted caramel

Black cherry and almond bakewell (V,E,A,W,D)

Light and fluffy almond cream with cherry jam and flaked almonds

Lemon meringue tart (V,E,D,S,W,SD)

Set Welsh butter lemon curd. Decorated with torch meringue

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian

