

## Dessert Menu

### Kumquat Honey Panna Cotta

*Buttered Shortbread, Yuzu, Lemon Balm, Spiced Candied Kumquats*

### Lemon & Lime Posset

*Compressed Cantaloupe, Lime Sherbet, Fermenter Rose, Cocoa Powder*

### Roasted White Chocolate Mousse

*Extra Virgin Olive Oil Conserve Jelly, Carob Sponge, Elderflower*

### Kir Royale

*Champagne Marshmallow, Red Currant Sorbet, Meringue, Blossom, Dom Perignon Espuma*

### White Peach & Raspberry

*Crème de Peche Honey, Caramelised Puff Pastry, Lemon Thyme, Raspberry Crème, Puff Pastry Ice Cream*

### Strawberry & Basil

*Gariguetto Strawberry Salad, Basil Ash Meringue, Wild strawberry & Yuzu Sorbet, Dacquoise*

### Chocolate Molleneux

*Cardamom Caramel centre, Salted Almond Ice Cream*

### Crème Brûlée

*Dark Brown Sugar Glaze, Puffed Barley, Roasted Plums*

### Pear & Mascarpone Delice

*Nashi Pear Sorbet, Pear Liquor Shortbread, Lemon Verbena*

### Peruvian Couverture Cylinder

*Chocolate Aerated Mousse, Milk Foam, Caramel Puff Rice, Honey Ice Cream, Gold Leaf*

### Salted Caramel Tart

*Baked Egg Custard Tart, Clotted Cream Madagascan Vanilla*

### Coconut & Lime Parfait

*Morello Cherry Gel, Banana Sticks, Pistachio Crumble, BBQ Pineapple Sorbet*

### Tea & Coffee

*Matcha Team Creameux, Coffee Sponge, Coffee Marshmallow, Earl Grey Tea Sorbet, Chocolate Aero*