



# LU THORNELY

## PUDDING

Soft almond tart with blackcurrants served with vanilla crème fraiche

Chocolate mousse torte served with berries & vanilla crème fraiche

Tarte citron with berries & cream

Seasonal fruit crumble with cream

Tarte tatin with cream

Individual crème brulee with raspberries

Roasted peaches with amaretto syrup & mascarpone in

Pavlova with soft summer fruits

Eton Mess - crushed meringues, whipped cream & strawberries

Tasting plate : Valrhona chocolate ganache, citron tartlet & raspberry mousse with blackcurrant coulis

Dark chocolate hazelnut brownie served with berries and cream

Croche en bouche (pyramid of profiteroles with hot chocolate sauce)  
Starting price (Feeds 100)

Carefully selected seasonal cheese plate with wheat wafers & fruit chutney

Cheese tiers : rounds of whole cheese such as cheddar, stilton and durrus arranged in a spectacular tier and decorated with flowers and fruit. Price starts

## COFFEE & TEA

Served individually to each guest  
Served from a table on the side after dinner

## AFTERS FOOD

Hot bacon butties  
Selection of sandwiches  
Baked Camembert with bread croutons