



*Green Farm Food*

**Desserts – served to tables for your guests to share or as a buffet table.**

**We recommend one or two desserts for most occasions.**

Dark chocolate brownie served with chocolate sauce garnished with fresh berries and edible flowers

Strawberries, meringues and whipped cream for your guests to construct their perfect Eton Mess

Apple fritter dusted with cinnamon sugar and served with toffee sauce and a shot of mulled cider

Bramley apple and berry crumble served with rich vanilla custard.

Zesty lemon cheesecake

Hedgerow fruits and brandy cheesecake with clotted cream.

Baked lemon and raspberry vegan cheesecake

Lemon meringue roulade

Raspberry meringue roulade

Seasonal fresh fruit salad with pouring cream

A selection of artisan cheeses accompanied by a selection of jams, marmalades and chutneys with a selection of crackers