

Conference Menu - Desserts

Orange Scented Crème Brulee with Hazelnut Shortbread

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Tangy Lemon & Lime Tart with Mango Coulis

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Tropical Fresh Fruit Salad

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Raspberry Mille Feuille with Summer Berry Compote

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Chocolate Bread & Butter Pudding

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Coffee & Praline Pots

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Sticky Toffee Pudding with Vanilla Pod Ice Cream

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Pecan Pie with Mascarpone Cream

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Chocolate & Walnut Tart

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Passion Fruit Pavlova

