



DESSERTS WITH MOUSSES



Iced rum and raisin parfait with a compote of **FIGS SCENTED** with ginger.

Chocolate marquise with white chocolate sauce with mounts of **RASPBERRIES AND BLACKBERRIES** to garnish and sprinkled with icing sugar.

Iced nougatine parfait with orange coulis and a mount of **CARAMELISED** blood orange segments.

Almond crème brulee and **MORELLO** cherry sorbet.

Deep sharp lemon tart with balls of **FROMAGE BLANC** ice cream and topped with cassis sauce.

Layered triple coloured chocolate mousse on a vanilla sauce **FEATHERED** with mango and raspberry coulis.

Oblong **CHOCOLATE BOX** filled with a light chocolate mousse and topped with a few raspberries.

Tapioca light **VANILLA BAVAROIS** with a red berry compote and decorated with whipped cream.



Cider sorbet surrounded by **HEAPS OF** raspberries, strawberries and blackberries.

Plain panna cotta turned out with a selection of dusted berries on a mango coulis with **PHYSALIS** dipped **IN PINK** royal icing. *

OPEN PEAR and cinnamon flan with honeycomb ice cream.

Chocolate marquise with **ESPRESSO** cream and cappuccino ice cream.

Coconut ice cream on a **LIGHT SPONGE** base and then coated with chocolate fondant.

Caramelised banana with **SMALL SCOOPS** of blood orange ice cream and decorated with Chantilly cream.

Light praline parfait with **MARINATED** pitted cherries and a scope of apple sorbet

TRIPLE RHUBARB dish of sorbet, hot crumble and coulis arrange on a plate with a scoop of clotted cream

Mille-feuille of **SHORTBREAD**, sliced strawberries and clotted cream and served with a ball of banana ice cream.

Mocha crème brulee with brandy-**SOAKED SULTANAS** and coconut cream.

Triple individual flavoured petit crème brulee of lemon, mango and passion fruit served with **SPONGE FINGERS** and a burnt sugar syrup.

Smooth black currant fool with tangy citrus sorbet and golden **BROWN SPONGE** fingers to dip in the fool.

Sliced roasted pineapple in butter with **CHILLI CARAMEL** sauce and topped with a mascarpone ice cream and fresh mint leaves.

Famous **DACQUOISE** gâteau from south-western France consisting of chocolate and **PRALINE MERINGUE** garnished with roasted almonds and hazelnuts. *

Yogurt natural **LIME MOUSSE** enhanced by a passion fruit puree with curls of whipped cream and garnished with black cherries.

Assiette of chocolate a la maison of white chocolate ice cream with hot

chocolate fondant, chocolate Curacao ganache and **MILK CHOCOLATE** praline mousse.

Panna cotta turned out from a dariole mould with fresh mint garnish and accompanied by a **FRESH RHUBARB** compote.

Bonbons: dipped rich vanilla ice cream balls in chocolate with a **FANCY COCKTAIL** stick and served on a bed of crushed ice.

Fresh lime and cracked black pepper **GRANITA** served in a tall vodka glass with a **LIGHT SOAKING** of vodka. *

Butternut ice cream scoops in brandy snap baskets covered with a smooth **BUTTERNUT JAM** sauce.

Roast pineapple chunks baked in filo pastry and accompanied by **COCONUT ICE** cream.

Chocolate and chestnut marquise with tangerine sauce and **WARM PITTED** red and black cherries.

Dessert plate covered with raspberry coulis then **FEATHERED** iced with cream, a ball of coconut ice cream in a **BRANDY SNAP** mould and decorated with sliced strawberries around the ice cream to give a flower effect. *

Heavy white crusts off bread and **BUTTER PUDDING** served warm with crème brulee ice cream with a caramel topping.

Apricot sorbet centred with apricot puree, laced with **PEACH SCHNAPPS** and served in a blown sugar apricot nest.

Rich passion fruit and kiwi mousse shaped like a **DOME** and served with a whipped cream-filled brandy snap cone.

Rich homemade strawberry ice cream in a marzipan nest, garnished with raspberries dipped in milk chocolate and dusted with **ICING SUGAR**.

An individual mountain of **PROFITEROLES** (**CROQUE-EN-BOUCHE**) with a rich Drambuie cream. *

A milk punch syllabub of lemon and whiskey with homemade **SHORTBREAD** fingers to dip placed beside the syllabub.



Guaiche (Gaelic for friendship cup): a chocolate cup with sliced strawberries macerated in **STRAWBERRY LIQUEUR** on a whipped cream mount flavoured with whiskey.

Rich fudge ice cream with fudge bits shaped and placed on a red fruit coulis with a **VEILED SPUN** sugar roof placed over it.

A rum based chocolate mousse surrounded along the base with **FLUTED** brandy snaps biscuits decorated with whirls of chantilly cream.

A cocktail glass filled with an **INDULGENT** sabayon of scotch whiskey with savoury sponge fingers to dip.

Rich honey ice cream served in a puff pastry box then placed on a base of **MANGO SMOOTH** puree with a garnish of star shaped merinques.

Poached figs in red **WINE PARTNERING** a rich Marsala sabayon with a bowl of lemon sorbet served separately.

A miracle of **MELTING LIGHTNESS** consisting of different flavoured Bavaoise using fresh berries only and garnished heavily with whipped cream.

Baked honey wafer rounds sandwiched between **CASHEW BUTTER PARFAIT** and served with a **WARM FUDGE** cream sauce. *

Mango sorbet set in a **CHILLED ORANGE** basket with a dark fruit berry coulis and decorated with whipped cream.

Warm tall wedge of homemade gingerbread cake with **PAW PAW**

COMPOTE with a scoop of nutmeg-flavoured ice cream

Mascarpone cheesecake with thick thins of **FUDGE DRIBBLES** and accompanied by a side pot of **GRAPPE** sabayon. *

Drambuie milk chocolate charlotte with soaked **SPONGE FINGERS** and a coffee bean sauce.

A slice of Almanac parfait with **CANDIED CHESTNUTS** garnished with fresh figs to and accompanied by an individual pot of chocolate sauce.

Whole bananas and thick skinless pineapple grilled until soft and served with a **SWEET RUM SYRUP** and cinnamon ice cream.

A rich lemon tart made with eggs, cream and lime zest and garnished with mounts of **RASPBERRIES DUSTED** with icing sugar and fresh mint sprigs.

Peaches poached in stock syrup, star anise, nutmeg, cinnamon and vanilla pod then strained and placed on a ball of peach sorbet with **DRIZZLES OF SAUCE** caramel and covered with a sugar cage so marrying together the themes of the dish.

Choux swans on a light **BLUE JELLY LAKE** around an island of chocolate mousse, each swan carrying a chocolate cup of Grand Marnier.

An individual mousse made with a set version of sauce **ANGLAISE** using gelatine, whipping cream and egg whites and served with rum ice cream containing tutti-futti.

Whole caramelised banana sitting on a rich creamy chocolate mirage with small balls of **HOMEMADE** honeycomb ice cream.

Orange crème brulee set in a mould with a mascarpone and black currant lining and served with segments of **CARAMELISED GRAPEFRUIT**.

A plate lined with a layer of cranberry mousse with a meringue basket filled with **SMALL SCOOPS** of ice cream dipped in dark chocolate placed in the middle.

Two-tone mousse of rhubarb and rosewater set in an open cocktail glass and garnished with **RHUBARB PUREE** and caramelised fruit petals.

A kirsch parfait mixed with **CANDIED** cherries surrounded by crisp pineapple **SAUTÉED IN BUTTER** and finished with brown sugar. *

Mango ice cream surrounded by de-piped black cherries fried in sweet batter and all **LIBERALLY SPRINKLED** with nutmeg with pouring cream offered.

Iced sweet pineapple parfait made individually, turned in the middle of a plate and surrounded by **WHISKEY-FLAVOURED** crème Anglaise.

A two-tiered cheesecake of praline and white **CHOCOLATE CRISS-CROSSED** by drizzles of mango and raspberry coulis.

A heart-shaped chocolate mousse decorated with **HOME-BAKED WAFER** biscuits edged with a coating of fruit coulis.

A red and black assorted fruit crumble with a chopped nut topping and served with **ADVOCAAT** and ginger-flavoured ice cream.

Sweet white Italian grape mousse with a sugar spun corkscrew twist and a pot of **GRAPE COULIS** to accompany **CAPE GOOSEBERRIES** dipped in icing sugar. *

A baked puff pastry pillow filled with a fresh **WHITE PEACH**, glazed with brown sugar and served with a scoop of clotted and honey ice cream.

Pureed Chinese lychee sorbet in a chilled bowl with blackberry sauce and surrounded by **MINI-MERINGUE** whirls.

Flan of little berry fruits baked in eggs and milk and served warm with sour sorbet and **HOT RUNNY** smooth coulis sauce.

Pineapple marinated in warm lemon and orange juice, saffron-flavoured ginger, fresh dill and star anise with scoops of lemon sorbet with **CARAMELISED ZEST**.

Roasted white peaches with brown sugar and Kirsch set on **APRICOT SORBET** under a sugar spiral cage.

An open oatmeal bowl of chilled white chocolate and **LEMON GRASS SOUP** with ball-shaped scoops of mango sorbet.

Cashew butter **PARFAIT** (SEE **DESSERT RECIPES**).

A 'rich and enchanting' pecan nut meringue, plentifully piped with Chantilly cream with criss-crossed **RIBBONS** of caramel sauce.

BOULE-DE-NEIGE: a Genoese sponge shaped like a ball with layers of chocolate spread then **COMPLETELY COVERED** in whipped cream. *

A slice of chocolate terrine in the shape of a loaf incorporating **COARSELY-CUT** apricots and cherries and served with lime cream syrup.

Pyramid-shaped cinnamon ice cream surrounded by **ALTERNATIVE** layers of sliced **JACK FRUIT** and star fruit. *

A shallow and rich raspberry torte tart garnished with whipped cream and **WHOLE RASPBERRIES** with scopes of Turkish delight ice cream.

A glass coupe containing a berry compote bed, scopes of **TURKISH DELIGHT** ice cream then coated with a marsh mellow sauce.

A baked whole banana in rum, **PEELED IN FRONT** of the customer then rolled in caramelised brown sugar and sea same seeds served with rich ice cream.

White coconut mousse consisting of conical-shaped moulds turned out, surrounded by vanilla sauce and sprinkled with grated **BROWN DESICCATED** dried coconut.

A light iced wild blueberry parfait placed on a chilled plate, covered sparingly with a **WARM LEMON** and lime sabayon and garnished with a sprinkling of blackberries.

Individual fruit brioche soaked in syrup liquor, topped with **CARAMEL ICE CREAM** and served with a heap wild berries.

Sweet doughnut fritters flavoured with nutmeg, **DRENCHED IN ICING SUGAR** and served with creamy honey ice cream.

A wedge of chocolate white mousse surrounded by **POACHED FIGS** and sprigs of mint and dipped in caramel sugar.

Chocolate flapjack heavily flavoured with **GOLDEN SYRUP**, cut into

squares and served with a bowl of warm chocolate and cream sauce to dip.

Mocha flavoured crème brulee cooked with **BRANDY-SOAKED SULTANAS** and served with a pot of coconut cream.

A light nut praline parfait incorporating **PITTED CHERRIES** and set in a glass open coup with a scoop of wine-flavoured apple sorbet.

Warm caramelised **ROASTED BANANAS** with a scoop of raspberry-flavoured ice cream and piped with Chantilly whipped cream.

Individual pot of lemon and lime curds with segments of **PINK GRAPEFRUIT** incorporated in the mixture and decorated with whipped cream and flaked chocolate.

Panna cotta turned out from a dariole mould and garnished with whipped cream, **SUGARED MINT LEAVES** and fresh rhubarb compote. SEE **RECIPE FOR PANNA COTTA**. *

Layers of honey-flavoured baked wafers filled with sliced strawberries, dusted with icing sugar and served with a Grand Marnier **SYLLABUB TOPPED** with whipped cream.

Slabs of set strawberry and black currant creams built up on top of one another at differing angles then garnished with a **SCATTERING OF** raspberries and dusted with icing sugar.

Sweet **BANANA TAGLIATELLE** lying over a scoop of rich fudge ice cream surrounded by banana crisps with cordons of toffee sauce.

Individual mascarpone and lime tart with a side pot of **RED STEWED FRUIT** topped with a scope of lemon sorbet.

Wine poached white peaches placed on soft fruit compote with slices of **COCONUT PARFAIT** and sprinkled with toasted nuts rolled in honey.

Petit balls of vanilla ice cream coated with strawberry sauce then surrounded by chopped **PECAN COOKIES** and decorated with whipped cream.

An individual round cappuccino-flavoured mousse turned out on a chilled plate and served with **RICH MARSALA** sabayon.

Buttermilk pancake fried in butter then wrapped around a ball of coconut ice cream and surrounded by **BLUEBERRY** sauce.

A dome of blood orange parfait surrounded by chopped **ORANGE JELLY** and caramelised orange segments.

A poppy seed parfait circled with pink grapefruit segments and **BRANDY SNAP** curls filled garnished with whipped cream.

SABAYON GRITTI. *

A rich egg custard parfait flavoured with aniseed, served with a **RUNNY LIME SAUCE** containing chopped poached white peaches and garnished with candied fruit.

A bowl of set apple jelly with a scoop of vanilla clotted ice cream and garnished with **CRUSHED JUNIPER** berries around the edge.

Coconut cream cheese sorbet placed in **POACHED APRICOT** halves, smothered in a syrup base sauce and sprinkled with browned desiccated coconut.

A pureed apple base with **BRAMLEY APPLE** ice cream flavoured with calvados and cinnamon and topped



with a smooth butterscotch sauce.

POT AU CHOCOLATE. *

Individual tower of mango and mascarpone cheesecake set on a biscuit **CRUMB BASE** and surrounded by raspberry coulis.

Rhubarb marbled panna cotta decorated with coffee-flavoured whipped cream and a **TABLE SPOONFUL** of pureed Bramley apples.

A chilled wedge of pear parfait with a mixed coloured cherry and kirsch compote garnished with **STRANDS OF** dark chocolate.

Smooth dessert soup of rhubarb and raspberry placed in an open chilled glass bowl with a ball of **AVOCADO ICE CREAM** to float just before serving.

Devonshire junket of single cream set with **RENNET** at 37-deg C flavoured with brandy, **ROSEWATER** and all spice and garnished with rose petals. *

A wedge of marbled chocolate chip cheese brulee cake with a **PUDDLE OF LEMON** sauce and strands of candied zest to the side.

Soft baked crème brulee with **PISTACHIO NUTS** but without the hard topping and served with mini-chocolate cookies to dip in the mixture.

Exotic fruit placed on a kebab then slightly grilled in butter with brown sugar, **FLAMBÉED WITH LIQUOR** then served on a passion fruit ice cream base.

Mild pure white goat's cheese ice cream in **SCOOPS ENCIRCLED** with caramelised glazed fresh figs and brushed with clear smooth honey.

Layered red and black berry terrine baked with a crème brulee mixture and surrounded by **ROASTED RHUBARB** in clarified butter.

Thick slices of apple **PART COOKED** on the griddle then finished with honey and served with balls of cinnamon ice cream decorated with cream.

Chocolate and raspberry harmony consisting of a dreamy combination of white **CHOCOLATE MOUSSE** and pureed raspberry topped with whipped cream and dusted with cocoa powder.

Smooth watermelon juice refresher served in a petit **FROSTED TALL GLASS** with a scope of black currant sorbet dropped in on serving.

Mixed berries poached in mulled wine, set around a **HALF-POACHED PEAR** filled with honey ice cream and garnished with chocolate diamonds.

Dome-shaped white chocolate mousse resting on a puff pastry base with **SABLE BISCUITS** coated with shiny praline chocolate.

Individual rum panna cotta baked in the oven and served with a side dish of caramelised **POACHED APRICOTS** glazed with sabayon.

Star-shaped orange parfait with mounts of **CHOPPED JELLY** sprinkled with candied zest and served with rounds of **PAIN D EPICES**. *

Cranberry and white chocolate cookies, cut in **WEDGES AS DIPPERS** for a smooth creamy vanilla mousse with folded-in whipped double cream.

Warm rounds of strawberry and chocolate brownies with scoops of toasted and flaked almond ice cream, garnished with **STRIPS OF MELTED** chocolate sauce.

Thick creamy golden-baked batter containing black cherry **CHAFOUTIS** with a **LIME AND LEMON** ice cream and served with a warm red fruit sauce.*

A square of vanilla and yoghurt parfait with a **MERE OF BLACKBERRY** coulis and small scoops of Devonshire clotted cream.

Shallow bed of warm Valrhona dark chocolate with fresh **CHERRIES FOLDED** in, served with a ball of clotted ice cream and garnished with chocolate strips.

Rich vanilla cheesecake wedge with a red berry compote enhanced with **BLOOD ORANGE ZEST** and garnished with segments of orange and pink grapefruit.

A constructed trifle of rhubarb jelly with Cointreau syllabub and chocolate-**DIPPED STRAWBERRIES** and served with whipped cream.

A thin layer of orange-flavoured caramel with slightly-caramelised



roasted **SEASONAL FIG** halves and garnished with toasted flaked hazelnuts on top.

Creamy white chocolate cheesecake wedge with a red berry compote enhanced with a **BLOOD ORANGE ZEST** and garnished with segments.

A rich sabayon of champagne poured over warm peeled **WHITE PEACHES** then glazed briefly under a fierce grill until golden brown.

Vanilla and damson gin flavoured crème brulee with poached peaches and decorated with **CANDIED FRUIT** and whipped cream.

A raspberry mascarpone ice cream, **QUENELLE-SHAPED**, surrounded by dried then dipped segments of fruit such as grapefruit and orange in cracked sugar placed in a sugar cage.

A sorbet of rhubarb placed on a mixed red berry coulis then decorated with brandy snap biscuits made from butter, sugar, **GOLDEN SYRUP**, brandy, flour and ground ginger.

Rose water-flavoured panna-cotta cream with sliced mangoes and strawberries in syrup with a small glass of **PEACH SCHNAPPS** to accompany the dessert.

Sharp lemon tart glazed with Demerara

sugar with small **SCOOPS OF MASCARPONE** cheese and garnished with long strips of candied orange peel.

Light iced amaretto and coffee parfait encircled by **MOUNTS OF FRESH** blackberries garnished with cigar-shaped brandy snaps.

Two-tone strawberry and raspberry cheesecake with piped curls of whipped cream **HOLDING ROASTED** hazelnut with a downpour of black cherry coulis.

Warm Valrhona chocolate with chopped cherries, soaked in brandy, folded in **THEN POURED** over white chocolate and clotted ice cream.

Marinated Yorkshire ginger **PARKI** cake cut in a **SLOPING WEDGE** with a rich peach parfait then decorated with drizzles of black treacle. *

Half peaches poached in white wine flavoured with basil and the middle filled in with brandy ice cream and sprinkled with **CRUSHED BRANDY** snaps.

Thin, round and tall orange iced soufflé with **STRANDS OF ZEST** and glazed burnt on top by blow torch and surrounded by **PEPPERED** fresh strawberries. *

Sherry-flavoured sugar syrup, frozen, mixed with **MELON PULP**, stirred until frozen, served in an empty melon shell and garnished with petit balls of melon.

Fresh mixed peach parfait surrounded by raspberry coulis with wedges of peaches comprising **BURNT TOPS** and garnished with tulip-shaped rum truffles.

Sautéed long chunks of banana glazed under the grill with **RUM SABAYON** and served with a ball of coconut ice cream and whole strawberries dipped in chocolate.

Pistachio ice cream topped with poached skinned white peaches, finished with white wine and honey sabayon and garnish with a sprinkling of toasted **PISTACHIO NUTS**.

Crème moulee flavoured with lime and served with **SWEET MELON** and pineapple (SEE RECIPE).

Home-baked brandy snap biscuit basket filled with gooseberry sorbet

and with a cordon of **GOOSEBERRY COULIS** around the plate (SEE RECIPE).

Famous peach melba of vanilla ice cream in a coupe base topped with a skinned and stoned white peach covered in **RUNNY RASPBERRY** sauce and decorated with whipped cream.

Ginger ball of ice cream surrounded by sliced **GRILLED FIGS** in brown sugar with a coating of Marsala sabayon.

Marmalade orange mousse decorated with **STRANDS OF ORANGE** candied zest with the base surrounded by petit chocolate tulips.

Brown sugar cream parfait, the top icing browned by **BLOW TORCH** and garnished with slices of caramelised figs.

Chocolate and **BLOOD** orange mousse (SEE RECIPE).

Unusual **ROMANOFF** of marinated sliced strawberries in Cointreau, vanilla and blood orange juice and topped with **SOUR-FLAVOURED** thick double cream. *

Raspberry sorbet placed on a bed of fruit **MACEDOINE** with diced sweet pineapple, peaches, apricots, **BLACK PITTED CHERRIES** and raspberries in a light syrup. *

Layered cream cheese mousse with chocolate and **FRESH BLOOD ORANGE** pieces, the mousse sides coated with chopped almond crunch and red cherry coulis.

Hand-made chocolate box filled with piped Bavarian whipped cream, the lid set at an angle and presented on an ice-coloured **SILK RIBBON**, which is not to be eaten.

Peeled and poached peaches cut in half, filled with coconut ice cream, garnished with **WHITE CHOCOLATE SHAVINGS** and diamond-shaped cranberry fudge pieces.

Basic cream mousse flavoured with **EARL GREY TEA** with the top glazed with fruit juice jelly and served with chilled orange syrup sauce.

Caramelised milk and rich ice cream surrounded by **POACHED PEACHES**, pears and sliced mangoes, all covered with a coating of raspberry

coulis.

Rhubarb cream of rhubarb puree cooked with egg yolks and folded with **WHIPPED EGG** whites and double cream with soaked leaf gelatine.

Two-tone dark chocolate and sweet orange mousse set on an almond biscuit base and finished and served **UNDER A CLOUD** of spun sugar.

Slice of just-warm butter glazed cheesecake and served with **CARAMELISED SLICES** of pineapple and passion fruit sauce on the side.

Caramelised whole **BANANA ROLLED** in melted chocolate, sprinkled with toasted split almonds and served with a scoop of dairy vanilla ice cream.

Spanish style **CATALANA** garnished lemon and cinnamon crème brulee baked in a **SHALLOW EARTHENWARE** terracotta flat oven-proof dish. *

Layered base on a chilled plate of **BLACKBERRY JELLY** topped with a slice of orange mandarin parfait decorated with clusters of raspberries and dusted with icing sugar.

Hollow petit rounds of soft meringue base filled **WITH SMALL BALLS** of petit rhubarb sorbet and drizzled with mixed soft fruit coulis.

Irish surprise of vanilla ice cream containing clotted Devonshire cream and served with a **CHOCOLATE CUP** filled with Bailey's Irish cream.

Small domes of dark and light mousse on a smooth coulis flavoured with **TWO LIQUEURS** and served with half-moon shaped biscuits.

Chocolate pillows filled with a coffee mousse, **CHILLED WELL** and placed on a chopped pecan sauce and decorated with caramelised pecan.

Rich cheesecake topped with glazed and fanned **POACHED APRICOTS** then decorated with whipped cream and toasted almonds.

Dessert bowl of lime and wine-flavoured **JELLY TOPPED** with small balls of strawberry sorbet and bordered with slices of thinly-sliced kiwi fruit.

Black sesame seed panna cotta

surrounded by **GOOSEBERRY COULIS** with small teaspoonfuls of lime sorbet placed in the coulis.

Slightly thick chilled lime syrup **COVERING BALLS** of coconut sorbet surrounded by sliced sweet pineapple pieces in butter and slightly caramelised in brown sugar.

Individual nutmeg parfait placed on green tea and **WINE JELLY SPRINKLED** liberally with shredded fresh toasted coconut.

Hot honey glazed bread pudding served with chilled **RUM CUSTARD** holding whipped double cream and a ball of fudge ice cream.

Petit pyramids of chopped cashew brittle placed to the side of a mango mousse and served with a **KIWI FRUIT** sauce.

Plum wine jelly chopped as a base then topped with lychee sorbet and **DRIZZLED** heavily with yellow plum compote.

Chocolate pyramid filled with soft white chocolate and brandy mousse with a marble **CHOCOLATE TOWER** filled with parfait chocolate mousse.

Sweet ravioli paste with a gooseberry filling, poached, finished by glazing under the grill with **EGG YOLKS** and cream and served with a lemon yoghurt ice cream.

Rich crème brulee cooked with mascarpone cream cheese with a **GOLDEN TOP** and accompanied by a buttered nutmeg shortbread.

Poached white peaches presented under a sugar cage surrounded by **FEATHERED RASPBERRY COULIS** with cream and a side bowl of apricot ice cream.

Lightly-grilled fruit kebab brushed in butter and sprinkled with brown sugar during cooking then rolled in **POPPY SEEDS** with lemon syrup and served with lime sorbet.

A Pimm's jelly fruit base in a flat bottom bowl surrounded around the edge by sliced strawberries soaked in wine with a ball of **MINT SORBET** placed in the middle.

Cream cheese Mascarpone sorbet, soft in texture, encircled by a **RHUBARB COULIS** flavoured with sweet wine,

the sorbet being covered with strawberry syrup.

Rich individual egg mousse topped with a caramel glaze and served with a **FUDGE SAUCE** and a slice of mashed banana cake.

Hot brochette of mango cooked by grilling and slightly caramelised, placed on set cream flavoured with **TANGY LIME SHERBET POWDER** and served with a ball of cherry ice cream.

Soft goat's ice cream presented on mixed fruit puree with ribbons of dark chocolate and garnished with **PICKLED WALNUTS**.

Extra creamy rich **PANNA COTTA** flavoured with **GRATED NUTMEG** and surrounded by fresh poached compote of deep rooted red rhubarb. *

Small half peaches glazed under the grill with sugar and **HONEY TO COOK** and caramelise, with the skin removed, the middle filled with clotted cream and served with wine sabayon.

Crème **BAVAROIS** mousse set with leaf gelatine, flavoured with a puree of mangoes and **CHINESE LYCHEES** and garnished with chopped orange and lemon jelly.



Chinese root **LIQUORICE** black tarry parfait mousse, decorated with **STREAMS** of white chocolate and accompanied by lime syrup sauce. *

A base of pink grapefruit wine-flavoured **GRANITA** served with a trio of small scooped **FRUIT SORBET**, flourished with julienne of just-burned caramelised citrus zest. *

FIVE SPICE (star anise, cinnamon, gloves, fennel seeds and anise pepper, all ground) pear cake served warm with **CREAMY FUDGE** sauce and a ball of cinnamon ice cream. *

Ribboned parfait of white and dark chocolate laid on a raspberry sauce with a **CORNET OF BRANDY** snap filled with cream and garnished with glace cherries.

White chocolate box, the base filled with orange **LIQUOR MOUSSE** then filled to the top with fresh passion fruit.

Individual tart of sharp lime curd cheese placed on **BLACK CHERRY** sauce and served with frozen balls of vanilla ice cream dipped in caramel syrup.

Partially frozen ice crystal Italian **GRANITA**, the syrup flavoured with blood orange and topped with slices of **WATERMELON** and lychees. *

Apricots poached then finished gratin in the oven with a rich crust of breadcrumbs, butter, a little flour and **CHOPPED NUTS** and served with mascarpone cheese.

Raisin ice cream placed on a bed of blackberry compote poached in Muscat wine and garnished with **DEEP-FRIED BAY LEAVES** dipped in sugar.

Swan-shaped white and dark chocolate mousses presented on a clear set jelly mirage with strands of **PINK ZEST DRAPED** over the swans.

Layered sorbet of mango and **CHINESE LYCHEES** surrounded by poached kumquat compote cooked with lime syrup.

Mascarpone cheese cake topped with glazed strawberries, mangoes and lychees in an apricot and **CORIANDER JELLY**.

Layers of freshly-poached fruit terrine set in a wine jelly, cut into slices and served with a **BASIL SORBET** covered with mango sauce.

Whole banana baked in a pastry slip with mixed spice and brown **DEMERARA SUGAR**, served with chestnut ice cream and covered with a caramel sauce.

ETON MESS of soaked strawberries in kirsch folded in at the last minute with whipped cream and large **CRUSHED MERINGUE PIECES** and garnished with fresh mint leaves. *

Individual vanilla-flavoured mousse surrounded by a sauce **RATAFIA** of stoned peaches, apricots, cherries and cracked whole **ALMONDS POACHED** in liqueur. *

Frozen cooked egg and coconut **PARFAIT** shaped **AS A DOME** then presented on a strawberry coulis with dusted icing sugar. *

A 'Wishing Well' round made of soft smooth nougatine filled with a spicy flavoured **BANANA MOUSSE**, all set on a caramel sauce.

Passion fruit mousse served with warm lavender oil-scented **TUILES** of thin almond flaked biscuits with the **TOPS DIPPED** in raspberry jam.

Soft cow's milk ricotta cheese cake served as a wedge, draped with nut **PRALINE** sauce and garnished with **BLOOD ORANGE** segments topped with caramelised zest. *

Quenelle-shaped petit **PORT MOUSSES** resting on smooth bouquets of poached alternate red and black berries and flavoured with sweet white wine.

Traditional bread and butter pudding finished with a glazed brown sugar topping of apricot and **SLICED FIGS** and served with balls of cinnamon ice cream.

Scooped-out fresh local purple figs filled with balls of **MELON ICE CREAM** and garnished with ripples of warm dark chocolate.

Rich banana mousse flavoured with cinnamon, garnished with deep-fried banana fritters in a sweet batter, rolled in honey and **SHREDDED GRATED** coconut.



Rich cinnamon parfait made in an individual mould, de-moulded, served with **MINI POACHED PEACHES** halves with the middles filled with raspberry coulis and topped with whipped cream.

Glazed caramel mousse with roasted figs cut in slices and arranged on spiced fruit syrup around the **MOUSSE AND** decorated with piped whipped cream.

Scooped-out fig halves pre-roasted then filled with **RICH RICOTTA** ice cream and covered with caramel-type fig syrup made from the scooped-out pulp.

Bay leaf-flavoured ice cream served with dome-shaped individual fromage frais **BAVAROIS** with cordons of warm, runny, **SMOOTH HONEY**, the ice cream sprinkled with peeled and chopped pistachio. *

Vanilla-scented panna cotta in an individual dome, served on a chilled plate with a side **POT OF PUREED** slightly-warm rhubarb soup.

Bowl of fairly thick mixed sweet melon with strawberry soup, with a ball of clotted cream ice cream placed so that **IT FLOATS** just on serving and sprinkled with raspberries.

Wedge of warm open apricot flan, slightly spiced and served with **CLOVE-FLAVOURED** ice cream and a little apricot coulis to mask the ice cream.

Lemon **POSSET** made with boiled

cream, castor sugar and mixed with lemon juice, allowed to set and topped **WITH AN ARRAY** of poached fruit.*

Slowly-cooked stew compote of sweet apples and **CHESTNUTS FLAVOURED** with spices and cloves, the cloves removed when cooked, and served with apple and cider sorbet.

Whole **BANANA BAKED** quickly in a rough puff pastry, glazed with egg yolks and sugar and served with a creamy soft butter scotch ice cream.

A base of warm fork-mashed gooseberry puree topped with **SMALL QUENELLE**-shaped scoops of rich nutmeg ice cream and surrounded by flat round almond biscuits.

Individual panna cotta made with buttermilk, served with red cherries poached in **RUM SYRUP** with a side scoop of clotted cream and sprinkled with ground nutmeg

Baked rice pudding in milk, sugar and cream, flavoured with nutmeg, finished with mascarpone cheese topping and served warm with **CHILLED POACHED** and peeled peaches and ice cream.

Poached pears in nutmeg syrup, cut lengthways, the middle scooped out and filled with thinly-sliced strawberries and topped with a **SABAYON FLAVOURED** with green peppercorns and basil.

Chunks of **PLANTAIN BANANA** cooked in spicy and Creole curry-flavoured sauce served with coconut ice cream.

White chocolate ice cream shaped in balls, placed on raspberry coulis and garnished with **SMOKED GOOSEBERRIES** dipped in pink icing sugar.

CREPE SUZETTE cooked at the table, served with mandarin-flavoured parfait and surrounded by **FRESH PITTED** cherries. *

Granite of gin and tonic served in a chilled coupe with a slice of sharp lemon tarte sprinkled with a little sieved **COCOA POWDER** on a separate plate.

A thin round layer of black currant sorbet accompanied by a second with vanilla ice cream topped with a pre-baked meringue hat and surrounded by

Chantilly piped cream and raspberry **COULIS IN DRIZZLES**.

Bitter dark chocolate and orange mousse laced with kirsch and presented on a **SHORTBREAD BASE** and served under a cloud of spun sugar.

Bed of warm peeled, cored and sliced **CARAMELISED APPLES** topped with vanilla ice cream with a heavy cordon of caramel sauce.

Rhubarb puree coupe mixed with sponge chunks, the top smoothed with a layer of crème brulee and served with a **SEPARATE GLASS** of Mandarin granite.

Sultana curd cheesecake with lemon zest on an almond crumb base, topped with coconut, oats and brown sugar mixed together and **SLIGHTLY BROWNED** in butter.

A log-shaped base of chocolate truffle with a Bailey's cream mousse coated with a **MARBLE-EFFECT** ganache in white and dark chocolate.

Oatmeal cookies flavoured with honey, served with **AMPLE STRAWBERRY** ice cream and garnished with whole strawberries dipped and set in chocolate.

Individual lemon soufflé folded with caramelised lime zest, garnished with rolled **BRANDY SNAPS** and filled with Chantilly cream and glazed dipped cherries.

Almond macerated mixed **SOFT FRUITS** surrounded by meringue stars with the fruit topped with a ball of vanilla and cherry ice cream.

Melting **PARKIN** ginger and chocolate baked sponge with a **FUDGE SAUCE** and a scoop of clotted ice cream. *

Oval-shaped Genoese sponge layered with a scoop of liquorice ice cream, topped with a **ROASTED ASIAN** pear half with lime-coloured pouring cream.

A glass coupe layered with black and **RED COMPOTE**, topped with **ETON MESS** and garnished with raspberry jam-glazed strawberries.*

Mixed fruits of the forest compressed with lemon and lime curd, placed in a bowl with **ORANGE SORBET** and covered with passion fruit sauce.

Strawberry ice cream served in a round

brandy snap basket surrounded by **FRESH STRAWBERRIES** dipped in a rich creamy toffee.

Tall chilled glass containing layers of sliced **WINE MACERATED** strawberries with white chocolate, mixed with folded whipped cream and topped with glazed fruit.

Dome-shaped rhubarb mousse containing chunks of rhubarb placed on a **SHORTBREAD BASE** and surrounded by a coulis decorated with sugar petals.

Homemade whiskey and ginger ice cream served in an **OPEN GLASS COUPE** and soft to enable shortbread fingers to be dipped into it.

Whole fresh poached apricots, the pips removed then placed on a Claret wine granite and garnished with an array of **SUGAR PETALS**.

Roasted whole Asian pear perched on a light **GENOESE** sponge base with petit scoops of **LIQUORICE ICE CREAM** with runny liquorice whirls around the pear.*

Whole roasted peaches basted in the cooking **WITH MALIBU**, served with coconut ice cream and the peach covered with vanilla butter sauce.

Brandy soaked sweet porridge base placed in a flat coupe filled with crème brulee then finished with a **SOFT BROWN** sugar glaze under the grill.

Golden wedge of treacle tart with liquorice ice cream and a blob of clotted cream surrounded by **SMALL MOUNDS** of black currants.

Individual **MALAKOFF**: choux pastry crown on a sponge base with a scoop of ice cream in the middle, surrounded by **CRYSTALLISED FRUITS** and garnished with rum-flavoured whipped cream.*

Petit **PANNA COTTA** in the middle of a plate surrounded with **GRILLED SLICES** of purple figs with small scoops of coconut ice cream.*

Sharp rich and creamy lime tart served with a black currant mousse shaped **QUENELLE FASHION** to the side and sprinkled with berries to garnish.

Lemon, lime and pink grapefruit sorbet presented on a chilled plate with finely-cut strips of pineapple and **DOUCHED**

WITH champagne and sprinkled with black currants.

Teardrop-shaped white chocolate parfait served with dark chocolate sauce and surrounded by **CANDIED TANGERINES** and hand-made butterfly-shaped shortbread.

Generously-flavoured rose ice cream surrounded by **SAUTÉED PLUM** halves topped with a chocolate-flavoured sabayon.

POACHED DAMSONS in sugar, cardamom pods, red wine, star anise and cinnamon and served warm with intense fudge ice cream.

Individual shaped lime mousse topped with an orange nest topped with **CANDIED KUMQUATS** served with a scoop of clotted cream.

Round chocolate sponge base in a mould filled with a light chocolate ganache containing chopped nuts and dried fruit and decorated with rolls and **LEAVES OF HAND-MADE** white chocolate.

Sliced caramelised English apples cooked in a ginger and nutmeg **PANNA COTTA** and served with apple sorbet and **POURING CREAM**.*

Chocolate and blood orange mousse with chopped **ORANGE JELLY** (SEE RECIPE).

Raspberry parfait surrounded by poached pear halves, **SMOOTH SIDE UP**, covered with a sparkling wine sabayon and garnished with raspberries dipped in jam glaze.

Turned out crème brulee round placed on a fan of sauteed mixed **SLICED APPLES** of different types with burnt sugar drizzled over the brulee.

Pan-fried thick pineapple ring cooked in butter, finished with a **RHUBARB SYRUP**, topped with a scoop of lemon sorbet with sprinkles of candied citrus zest.

Sharp-flavoured crème brulee mixture cooked with lemon zest, served with a liquid toffee topping and accompanied by warm **LIGHT SAGE BISCUITS**.

Banana fluff of warm pureed banana mixed with fructose, **LIQUIDISED AND** chilled with crème fraiche added and folded in with beaten egg whites.

Filo tartlet filled with cream custard topped with a **SCOOP OF NUTMEG**-flavoured ice cream and surrounded by blackberries with a fan of glazed apples dusted with icing sugar.

Homemade **SYLLABUB** (SEE RECIPE).*

Little **PUMPKIN TARTS** filled with pumpkin puree, topped with slices and glazed with honey and accompanied by coconut ice cream and candied lemon zest.

Round filo tartlet filled with cream custard, mounted with a scoop of nutmeg-flavoured ice cream, surrounded by fresh blackberries and **DUSTED WITH** icing sugar.

Wedge of rich egg saffron tart cooked with honey flavouring, glazed with a **NUTTY TOP** and served with a cinnamon scope of ice cream.

De luxe layered trifle in a tall open coupe glass of sponge soaked in sherry with poached pears and English custard, garnished with **WHIPPED CREAM**, whole black berries and crushed almond biscuits.

Rich mango and red berry ice cream shaped in quenelle form, served in a chilled open **COCKTAIL COUPE** and garnished with hand-rolled chocolate curls.

Italian panna cotta of milk and cream flavoured with coffee, set with leaf gelatine and served with **CARAMEL RUM** sauce.

A blue-black damson **SYLLABUB**



flavoured with lemon, kirsch and nutmeg with **FOLDED-IN DOUBLE** cream. *

Barrels of fresh pineapple baked in the oven in caramel and served with **GRAPEFRUIT ICE CREAM** with cordon of rich raspberry syrup.

Soft fruit crumble with a nutty caramelised top **INCORPORATING BROWN** sugar, golden syrup and honey and served with pumpkin ice cream.

Thick semi-sweet yoghurt containing oatmeal garnished with fig slices and some petit brandy **SNAP CONES** filled with whipped custard.

Two-tone white and dark chocolate mousse placed on a plate with different sauces of creamed vanilla and a **SMOOTH PUREE** of strawberries.

Petit round of gooseberry cheesecake served with a brandy snap basket filled with raspberry and honey ice cream with **CURLS OF CARAMEL** sauce on the cheesecake.

Dome shaped paw paw mousse with a **BLOOD ORANGE JELLY** top and served with warm whole crunchy freshly roasted chestnuts and a ball of clotted cream.

Stewed cube-cut rhubarb flavoured with nutmeg, served warm with lime sorbet and garnished with a sprinkling of chopped Pedro **SHERRY JELLY**.

Double layer of Italian mousse, one of vanilla mousse flavoured with Marsala and the other Zabaglione cream containing soaked **SPONGE CUBES** in wine.

Piped double chocolate parfait as a giant whirl **SPRINKLED HEAVILY** with white chocolate pieces and dusted with cocoa powder.

Deep-fried doughnuts flavoured with cinnamon, set on a mixed berry jam base and accompanied by **BALLS OF ICE** cream dusted with nutmeg.

Brown sugar glazed crème brûlée tart placed on a base of **HALF WHIPPED** double cream and garnished with fresh raspberries dipped in icing sugar.

A ramekin filled with a mixture of whipped cream folded with soaked sponge fingers in espresso coffee solution, **MASCARPONE CHEESE**

and grated chocolate.

Different strengths of layered chocolate mousse dripped in Cointreau and served with **CLEAR LIME AND MANDARIN** sauce.

Heavy baked crème brulee made with a good portion of mascarpone cheese and garnished with a sprinkling of **PISTACHIO NUTS**.

Slice of raspberry ice cream with a brandy snap cup filled with **PASSION FRUIT COULIS** topped with fresh whole raspberries.

Banana liqueur mousse set on a sauce of Belgian white chocolate with small bouquets of **BANANA PUREE** flavoured with brown sugar.

Balls of strawberry and **ANISEED ICE CREAM** set on rounds of shortbread mixed with chocolate pieces.

Purple blueberry cheesecake served as a wedge with a mound of sweet **RHUBARB COMPOTE** beside it and served with thick double cream.

A bed of sliced pumpkins gently poached in white wine syrup with a ball of blackcurrant sorbet added and garnished with a sprinkling of **FROSTED BERRIES**.

Triple meringue raft holding quenelle-shaped sorbet flavoured with plum, peach and **GREENGAGE** and decorated with whipped cream and star fruit.

Chilled chocolate parfait soufflé containing pistachio nuts and served with **COFFEE BEAN SAUCE**.

Roasted whole banana in Demerara brown sugar and dark rum laid on a **PASTRY LOG** and served with soft vanilla ice cream folded with whipped cream.

Peach sabayon topped at the last minute with local wild raspberries soaked in sherry and served with a **SIDE DISH** of soft ripple ice cream.

Iced sweet soup of bitter chocolate with **FLOATING ISLANDS** of meringue and a separate bowl with aniseed sorbet.

Prunes marinated for a week in water, cinnamon, **TEA BAGS**, sugar and Armagnac, removed from the



marinade, pureed and served with clotted ice cream.

Flamboyant coloured black currant ice cream flavoured with crème de cassis and served with **WARM SPONGE FINGERS** dipped in white chocolate.

White and dark chocolate parfait layered with filo pastry served with a **COCONUT SABAYON** flavoured with dark rum

Poached white peaches placed on honey ice cream then topped with a coffee-flavoured cappuccino sauce and garnished with **CHOCOLATE SHAPED** coffee beans.

Segments of grapefruit, pink grapefruit, blood orange and oranges cooked and caramelised in butter, sugar, caramel **AND RUM THEN** placed in a dessert bowl and presented topped with mango ice cream.

Hedgehog delight: dome-shaped dark chocolate terrine studded with meringue fingers and coated in chocolate to present a **SPIKY APPEARANCE**.

Poached whole cored pear filled with a coffee mousse and coated with a **BLACK CURRANT** and cream coulis and surrounded by Madeira sabayon.

Mango caramelised ice cream enriched with marmalade and a **LITTLE GLUCOSE** to prevent hard-setting and served in a biscuit tulip.

Frozen egg custard parfait of soft nougatine containing crushed almonds, glace cherries and hazelnuts and served with a chocolate sauce **SCENTED WITH** mint.

Fresh fig ice cream set on slices of green

and purple figs, surrounded by a melon and orange wine sauce and garnished with bunches of **FRESH CRANBERRIES** on the vine.

A warm sweet **YORKSHIRE PUDDING** filled with pistachio nut ice cream, served with vanilla sauce folded with whipped cream and garnished with diamonds of angelica.

Fresh garden rhubarb ice cream placed on warm **EGG CUSTARD** decorated with bouquets of rich stewed berries.

Iced mango parfait with squares of **CASHEW NOUGATINE** served with a side bowl of rum and chopped raisin sabayon to dip.

Dome of sparkling **WINE JELLY** holding layers of wild raspberries and served with a brandy snap cup filled with a ball of hazelnut ice cream.

Warm fresh apricot and lavender-flavoured egg and cream tart served with butterscotch ice cream and drizzled with **BUTTERSCOTCH SAUCE**.

Teardrop-shaped white mousse bordered with mounds of **BLACK FRUIT** placed on a thick mango coulis.

Individual **BAKED BANANA** brown bread and butter pudding with heaps of sultanas and served with apricot ice cream and drizzles of pouring cream.

Home-baked puff pastry with a **CARAMELISED** sugar surface, the base dipped in chocolate and filled with mango ice cream.

Individual chocolate mousse finished with whipped cream and meringue folded in and served with **SUBSTANTIAL** dribbles of Drambuie.

Deep-fried **SWEET SAMOSAS** filled with fruit puree, half dipped in chocolate and served with coconut ice cream and cordons of creamy English custard.

Light green tea-flavoured **PANNA COTTA** surrounded by warm chocolate sauce and sprinkled with red **POMEGRANATE SEEDS**. *

Wicked extra-rich peach champagne white chocolate mousse decorated with **SUGARED VIOLETS** and blobs of clotted cream.

PAIN PERDU of **STALE BREAD** dipped in egg and milk, flavoured with vanilla then shallow-fried and served as a garnish with alternate layers of poached pears and figs with a ball of caramel ice cream. *

Small towers of two-tone lemon and **LIME MOUSSE** surrounded by a nest of caramelised rings and served with sugar glazed pastry rings.

Sparkling dry white wine and mascarpone cheese cake with a puff pastry base and served with a **COMPOTE** of fresh berries

Matured ginger dark but moist **PARKIN** cake flavoured with treacle, served with rhubarb ice cream with hot fudge sauce and garnished with **CAPE GOOSEBERRIES** dipped in icing sugar. *

Teardrop-shaped chocolate and mango layered mousse with a fruit coulis **BORDERING** the mousse and garnished with a tartlet of red currants.

Thick caramelised **CORED PINEAPPLE RING** cooked in butter and brown sugar surrounded with passion fruit sauce and topped with a scope of coconut parfait.

White chocolate petit Bavaresis garnished with **ORANGE SEGMENTS**, a line of raspberry puree and a small champagne sorbet ball.

Decadent trio of tropical scented and champagne-flavoured torte **CONSISTING OF LAYERS** of passion fruit, kiwi and mango.

Trio of citrus sorbet such as lemon, lime and grapefruit, each placed on a coulis of such fruits as **STRAWBERRIES**, raspberries and black currants.

SABLE rich biscuits, sandy in texture and flavoured with honeyed banana cooked as a roll like a **SWISS ROLL** and served with passion fruit ice cream.

DÉJÀ VU - seen it all before: a chocolate plate of parfait, ganache, mousse and **FONDANT SAUCE** sprinkled with icing sugar. *

Sculptured rock melon filled with assorted sorbets of blackberries, mangoes and lemons, topped with an **ANISEED SAUCE** and sprinkled with poppy seeds.

Rich lemon mousse garnished with edible purple **PANSIES** and rolls of pastry dipped in fondant chocolate.

Oven-baked rice pudding cooked without colour then with **DICED MANGOES FOLDED** in with whipped cream and topped with a soft fruit ice cream.

Layered chocolate mousse with **CRISP ALMOND** macaroons in slices and served with a raspberry sauce with drizzles of pouring cream.

Smooth orange coloured nectarine mousse with a **REDDISH TOP**, encircled with a light pistachio nut sauce and served with warm chocolate biscuits.

Individual apple and sultana flan glazed with **APRICOT JELLY** and served warm with a scope of Somerset cider ice cream.

Made at the table: a champagne sabayon prepared just before serving in a **WARM GLASS** coupe with small diced exotic fruit such as papaya, mango and kiwi fruit folded in.

Pecan nut ice cream sandwiched between two thin layers of light flavoured brownies and decorated with **HONEY-SCENTED** whipped cream.

Warm mulled red wine soup taken to the table with a scoop of cinnamon ice cream added **AND SPRINKLED** with pear cake croutons.

Rich smooth elderflower-flavoured parfait surrounded by **POACHED LYCHEES** and raspberries, set under a frosted glass **CLOCHE** and served with a champagne sabayon. *

Crème brulee cooked in a tall open pot half filled then topped with a honey sabayon containing **STEWED STRANDS** of rhubarb.

Rich panna cotta garnished on top with **SLICED STRAWBERRIES**, flavoured with cracked black pepper and served with a side pot of whipped cream.

Almond-shaped tulip cup filled with sharp lemon sorbet, placed on a strawberry coulis, the whole dish positioned under a **SUGAR CAGE**.

Pistachio parfait surrounded by blanched nuts such as walnuts, almonds, hazelnuts and Brazils,

DIPPED IN A SUGAR glucose syrup and garnished with whipped cream.

Layered mascarpone cheese chilled soufflé with red berry compote surrounded by cream **HOLDING CLUSTERS** of black currants on the vine.

Brandy snap round basket filled with a soft pear sorbet, surrounded by a sliced **RED PLUM COMPOTE** flavoured with sweet red wine.

Marinated then poached plums placed on mascarpone ice cream and garnished with caramelised **MINT LEAVES** and sprinkled with **GRAPPE**.*

Blood orange sorbet made in a tall dome, encircled with small chocolate **MOUSSE QUENELLES** and drizzled over with smooth rhubarb coulis.

Crème brulee baked with pistachio nuts with liquid burnt sugar syrup flavoured with honey and served with **SPONGE FINGERS**.

Layered lychee and mango Bavaois encircled with a ring of chopped **BLACKCURRANT JELLY** and peaked with shelled and peeled pistachio nuts.

DACQUOISE of round meringue layers containing roughly-cut toasted hazelnuts with whipped cream and soft **POACHED APRICOTS** cut in wedges and served with scoop of banana ice cream.*

CHESTNUTS ROASTED to remove the shells, poached and finished with a sugar glace then topped with warm **ZABAIONE** Marsala whipped sauce. *

Cooked egg custard peanut encircled with a rind of loose **RED CHERRY JAM**/coulis and sprinkled with crushed toasted peanuts. *

Round individual vanilla cheesecake holding a scope of **GOOSEBERRY RIPPLE** ice cream and surrounded by a pool of warm golden syrup sauce.

Built-up dome consisting of thick slices of poached plums placed beside a vanilla **PANNA COTTA** and garnished with **BRANDY SNAP DIAMONDS**. *

Baked **SANKAYA** of whisked eggs, brown sugar with warm coconut milk added, flavoured with ginger and lemon grass, cooked in a **BAIN-**



MARIA in **DARIOLE MOULDS**, chilled, de-moulded and served with sliced paw paw. **

Rollled chocolate sponge (Swiss roll) with rich chocolate and served with shaved chocolate and **GOAT'S MILK ICE** cream.

Individual mascarpone cheese cake presented on a honeyed biscuit crumb, finished on top with fanned **SLICED GREENGAGES** then set in wine jelly.

Pomegranate and passion fruit seeds set in fruit and wine jelly, topped with **MACADAMIA NUT** ice cream and sprinkled with black toasted sesame seeds.

Layer of plum jelly in a flat glass coupe with de-moulded vanilla **PANNA COTTA** on top and garnished with a glazed poached plum and caramelised **CITRUS STRANDS**. *

JUNKET: flavoured milk brought to blood heat (37-deg C) with sugar and rennet (an enzyme from the stomach), allowed, served when cool and set. But note that it(must not be **TAMPED WITH** again or it will split.*

Gin and tonic jelly coloured with rich strawberry juice, served diced around a **WHITE CHOCOLATE** mousse and decorated with strands of dark chocolate.

Nutmeg and cinnamon-flavoured **BREAD CUBES** set in a **PANNA COTTA** mixture then served with a side coupe of marinated soft fruits. *

Warm white chocolate fondant served on a cocktail shaped open glass, decorate with poached and slightly caramelised **CANDIED CHERRY** and, at the last minute, chocolate tulips.

CARPACCIO of thin sliced fresh pineapple smeared with rich **RASPBERRY SYRUP** and served with coconut sorbet masked with lemon and lime sauce. *

Thick slices of pineapple baked in the oven with soft brown sugar, **MELTED BUTTER**, white wine and all-spice and served warm with coconut ice cream.

Rich lemon curd ice cream with candied fruit peel served with a separate bowl filled with a **BOUQUET OF STEWED** rhubarb.

Cashew, almonds, **PISTACHIO AND WALNUTS** all caramelised, set in a chocolate mousse and served with a scoop of caramel ice cream.

Quenelle of rich passion fruit mousse placed on the side, served in a **PULLED SUGAR CAGE** and surrounded by roulade of strawberries.

Creamy apricot ice cream balls set in almond cookie cups then surrounded by warm mango and red **CURRENT PUREE**.

Light chocolate mousse with cherries laced in brandy, gently folded in and garnished with whipped cream sprinkled with chopped **TUTTI FRUTTI**.

Lightly baked puff pastry rounds spread with pastry cream with a layer of sliced **CARAMELISED BANANA** and a topping of soft ice cream to represent a hat.

A round disc of chocolate praline to provide a base for a scoop of vanilla crème brulee and a **SIDE DOLLOP OF** clotted cream, all sprinkled with cocoa powder on serving.

Warm marzipan brioche bun with the centre removed, a filling of hazelnut ice cream and covered with **SMOOTH PLUM** sauce.

Choux buns filled with sieved strawberries mixed with whipped cream, the plate decorated with star fruit and a **SCATTERING OF** garden raspberries.

Slice of chocolate terrine sandwiched together with sliced strawberries, laced with dark rum and **HIGHLIGHTED** by crème Chantilly.

Mashed rhubarb cheese cake made with a **DIGESTIVE BISCUIT** base, cut into a wedges and surrounded by logs of just-cooked rhubarb with cream cordons.

Raspberry **CRANACHAN** of toasted oatmeal, honey, raspberries, lemon juice and whiskey all folded into whipped cream and surrounded by **ORANGE SEGMENTS**. *

Port-flavoured fruit sorbet set on a plate in oblong scoops, surrounded by grilled fig halves, brushed with honey then dusted with **ICING SUGAR** on serving.

Sliced pineapple sprinkled with black pepper, sautéed in butter, flambé in brandy and finished with orange and lime juice with a little brown sugar added to some **CHERRY ICE CREAM**.

Warm poached guavas in a **WINE SYRUP** with cinnamon and gloves and served with chilled pouring cream and a side dish of coconut ice cream.

A scoop of vanilla ice cream topped with a **POACHED WHITE PEACH**, covered with a little chocolate then encased in a spun sugar cage.

Honeyed poached pears set in a caramel mousse, **TURNUED UPSIDE DOWN**, decorated with whipped cream and drizzled all over with caramel syrup.

Turned-out crème brulee, dome-shaped, topped with spun sugar, surrounded by a **GOOSEBERRY COULIS** and garnished with a whole poached ?.

Octagonal-shaped layers of sponge with different berry purees, served with a champagne sabayon garnished with

BLOBS OF PUREE.

Baked yellow and red **TAMARILLO** pulp placed as mound on a chilled raspberry coulis with scoops of coconut ice cream sprinkled with grated **TOASTED COCONUT**. *

Cold rich baked rice scooped into a quenelle shape and garnished with fans of **SPICED POACHED PEARS** with drizzles of caramel sauce.

Baked chocolate and bitter mint cheesecake served with rich **LEMON SYRUP** drizzled around the plate with a clotted cream mount.

Turnover square of puff pastry baked with **PURPLE FIGS** and a cream and egg glaze until golden brown and served with nutmeg-flavoured ice cream.

Oven-baked fresh **PINEAPPLE RINGS** cooked with soft brown sugar until tender and soft coated with a vanilla butter sauce and coconut ice cream.

Glazed lime and lemon tart baked in the oven, served with caramelised skins on **CITRUS KUMQUATS** and a lemon curd sorbet.

Crème brulee-flavoured cappuccino, decorated with piped whipped cream and liberally sprinkled with **COCOA POWDER**.

Apple tart filled with a delicious **FRENCH PUREE BASE**, topped with cooked sliced quince, set in an apricot glaze and served with rich vanilla ice cream.



Portion-size puff pastry **OBLONG SHEETS** coated with passion fruit mousse mixed with pastry cream and Contra and garnished with fresh mint leaves.

Cappuccino **COFFEE JELLY EN TASSE** with a scoop of toffee ice cream enclosed in a wall of crushed caramelised nuts. *

Figs poached in a heavily-spiced mulled wine served with olive **CONFIT** and scoops of **DAMSON ICE CREAM**. *

Soft chocolate mousse in quenelle shape with crème Anglaise containing whipped cream and sprinkled with **TOASTED ALMONDS**.

Raspberry sorbet encircled with a **MACEDOINE** of small diced pineapple, peaches, apricots and red cherries **SOAKED IN LIQUOR**. *

An **IRRESISTIBLE** petit pot of rich chocolate mousse/**GANACHE** served with a layer of rum. *

A rich rice pudding cohered with cocoa powder, orange zest, flaked almonds, butter, **CHOCOLATE POWDER** and whipped cream, folded in on serving in a tall glass coupe.

Individual coconut mousse surrounded by half-moon shaped slices of pineapple poached in wine and sprinkled with **CANDIED ORANGE** and lemon.

Warm shallow bowl filled with warm chocolate fondant sauce, topped with rich black cherry ice cream and garnished with whole cherries **MACERATED IN WINE**.

Dark chocolate parfait with whipped cream folded in together with orange-flavoured almonds and served with fresh **STRAWBERRY DIPPED** in white chocolate.

Layers of red fruit puree and whipped cream flavoured with Grand Marnier and a spoonful of fresh custard in a glass coupe and garnished with baked **PASTRY LEAVES**.

Coupe of rich coconut ice cream flavoured with **CHESTNUT PUREE**, dried fruit, maraschino cherries and egg yolks and topped with toasted nuts.

Scopes of crème brulee set on a **LIGHT**

CASSIS CREAM and surrounded with heaps of topped and tailed black currants.

Roasted whole peaches set on a nougatine base, **ENCASED WITH A WARM** strawberry coulis and balls of parisanne-shaped vanilla ice cream balls (SEE RECIPE). *

Poached pears in mulled wine, dried and placed on a scoop of vanilla ice cream, topped with warm caramel sauce and garnished with **CARAMELISED PECANS**.

Muffin base spread with **APRICOT PUREE** layered with white chocolate mousse, finished with dark chocolate shavings and garnished with whole raspberries.

A triple chocolate riot of layered fudge sponge, mousse and white parfait with cream rosette and topped with hand-rolled **CHOCOLATE TULIPS**.

Chocolate fruit and nut brick torte on a digestive and butter base and served with a raspberry coulis and topped with a scoop of **CLOTTED CREAM**.

Fluffy pumpkin cream mousse in a tall chilled glass encircled with **CRYSTALLISED FRUITS** and a drizzle of mango juice.

Sorbet of blackcurrant, lemon and raspberries scooped ready on plates in the deep freeze at the last minutes **NAPPE** with a wine sabayon, flash-glazed under a fierce grill or **BLOW TORCH** and served immediately. *

Individual vanilla ice cream gateau decorated and enclosed with piped meringue, garnished with **ANGELICA** then flamed at the table with brandy.

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