



HENGRAVE
HALL



MILSOM®
CATERING

Menus 2023

£67.00 Price per person for 3 course menu and coffee and chocolates
your price also includes the provision of white table linen, crockery, cutlery,
glassware and service of both the food and wine.

Milsom Catering, Gun Hill, Dedham, Colchester, Essex, CO7 6HP

Tel: 01206 321 105

Email: keighley@milsomhotels.com; alex@milsomhotels.com ; jess@milsomhotels.com

www.milsomhotels.com

Pre-ceremony refreshments

£7.00 per person, please select one of the below

Chef's selection of sandwiches and crisps (C, E, F, G, Mk, Mu, S)

Fresh fruit platter with pastries (G, Mk)

Selection of paninis (please select one) –

Bacon and brie (G, Mk, SD)

Tomato, mozzarella and basil (G, Mk, SD)

Pastrami, smoked cheddar and tomato (G, Mk, SD)

Canapés selection

£7.25 per person, please select 5 canapés

Cold

- Talbooth smoked salmon on brown bread
lemon, keta caviar and dill
(F, G, Mk, S)
- Confit duck taco, spring onion, cucumber and hoi sin
(G, S, SD, Se)
- Goats cheese and red pepper pesto cone (V)
(G, Mk, N, S, Se)
- Pesto marinated bocconcini mozzarella and cherry tomato (V)
on olive croute
(G, Mk, N)
- Feta, caramelised onion and asparagus quiche (V)
(E, G, Mk)
- Asparagus and tiger prawn bouchées,
Marie Rose and dill
(C, E, G, Mk)
- Soft boiled quails egg, pea hummus and celery salt (V)
(Ce, E, G, Mk)
- Beef carpaccio, Parmesan, rocket and truffle mayonnaise
(E, G, Mk, Mu, SD)
- Soy, sesame and maple cured tuna tartlet
coriander and avocado
(F, G, Mu, S, Se)

Hot

- Roast beef and Yorkshire pudding, creamed horseradish
(E, G, Mk, Mu, SD)
- Fish and chips in paper cones
(E, F, G, Mk)
- Bangers and mash
(G, Mk, SD)
- King prawn and chorizo skewer with lime mayonnaise
(C, E, Mk)
- Creamed wild mushrooms on brioche toast (V)
(G, L, Mk, SD)
- Spinach, feta and caraway parcel (V)
(E, G, Mk)
- Seared pork belly, apple sauce and pork puffs
(G, Mk, S)
- Quail Scotch egg, onion marmalade
(E, G, Mk, SD)
- Smoked cheddar and truffle arancini (V)
herb mayonnaise
(E, G, Mk, Mu, SD)
- Sesame prawn balls, sweet chilli dipping sauce
(C, E, G, Mk, S, SD, Se)
- Tiffin quail Scotch egg (V)
(E, G, Mk, Mu)

Plant Based Canapés

- Vegan pakora and mango chutney
(no allergen)
- Tomato, vegan feta and basil tartlet
(G)
- Woodland mushroom and truffle arancini
(G, S)
- Vegan vegetable samosa
(G)
- Avocado and mango nori roll with pickled ginger (V)
and sesame seeds
(Mu, S, SD, Se)

Crudités, olives (SD), taramasalata (F, G, S), hummus (Se), flat bread and breadsticks (G, Mk)
on the table when sitting great when speeches are first £6.00pp

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Starters

Talbooth smoked salmon
citrus crème fraîche, herb oil, pickled fennel,
caviar and dill dressing
(F, Mk, SD)

Marinated feta, basil, garlic, olive oil, char grilled peppers (V)
tomato and shallot dressing, basil cress
(Ce, Mk, SD)

Haddock and prawn fishcake
spinach, poached egg and tartar velouté
(C, E, F, G, Mk, SD)

Beetroot marinated salmon with crab tartlet
pickled kohlrabi, watercress and avocado purée
(C, E, F, G, Mk)

Smoked duck carpaccio and liver parfait
charred orange, granola and leg rilette
(E, G, Mk, N, SD)

Twice baked truffled mushroom soufflé (V)
herb mayonnaise, broad beans and sticky walnuts
(E, G, Mk, Mu, N)

Crab ravioli
mouli spaghetti, tomato and shellfish sauce
(C, E, F, G, Mk, SD)

Trio of melon, feta and toasted pumpkin seeds (V)
Port reduction
(Mk, SD)

Smoked ham hock and parsley terrine
celeriac remoulade, apple purée and fresh apple salad
(Ce, E, Mk, Mu, SD)

Mezze boards for the whole table (£3.50 supplement);

Selection of breads and flat breads, olive oil and Balsamic
Continental meats, Scotch egg, Parmesan
Char-roasted vegetables, hummus, mozzarella
(E, G, Mk, Se, SD)

Rilette of smoked chicken
dressed gem, Caesar, anchovies, bacon, croutons and Parmesan
(E, F, G, Mk, Mu, SD)

Half Native lobster and claw samosa
avocado, streaky bacon, pickled cucumber and Heritage tomato
(£12.50 supplement, available May-August)
(C, E, G, Mk, Mu)

Poached sea trout, prawn and avocado tian
Heritage tomato and basil with ketchup dressing
(C, Ce, E, F, Mk, SD)

Goats cheese mousse and Dingley Dell Prosciutto
Heritage tomato, basil pesto and brioche croutons
(E, G, Mk, Mu, N, SD)

The following dishes are only available April-October;

Cumin seared scallops
barbeque glazed pork belly,
herb mayonnaise and Heritage tomato
(£4.00 supplement)
(E, G, Mk, Mo, Mu, S, SD)

Burrata and Heritage tomato (V)
gazpacho dressing, basil, curried croutons and pickled shallot
(Ce, E, G, Mk)

Chargrilled asparagus with Prosciutto ham,
Poached hens egg, black truffle mayonnaise, rocket and herb oil
(E, G, Mu, SD)

(Bucklesham asparagus used during May and June)

The following dishes are only available November-March;

Cumin seared scallops
barbeque glazed pork belly, parsnip purée and apple
(£4.00 supplement)
(G, Mk, Mo, Mu, SD)

Creamed goats cheese and pomegranate cannelloni (V)
butternut squash, curried croutons and shizo
(G, Mk, SD)

Salmon gravadlax
horseradish cream, fennel and dill salad
(F, Mk, SD)

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Main courses

All main course dishes are served complete with their own vegetables and potatoes.
Extra vegetables and potatoes are available at £3.00 per person extra.

Whole roast fillet of aged British beef (£10.00pp supplement)
thyme rosti potato, spinach, asparagus,
bacon and mushroom sauce
(Mk)

Fillet of beef Wellington (£10.00pp supplement)
dauphinoise potato, shallots, fine beans and Madeira jus
(E, G, Mk)

Breast of Devonshire duck
caramelised onion and potato croquette, savoy cabbage
broad beans, finger carrot and duck jus
(E, G, Mk, SD)

Dartois of chicken
crushed new potatoes, spinach, cherry tomatoes with
girolle and chervil velouté
(E, G, Mk, SD)

Roasted leg of lamb with mint sauce
champ crush, pancetta, peas à la Française, braised gem, gravy
(Ce, G, Mk, SD)

Tenderloin and cider glazed belly of Dingley Dell pork
crème fraîche leeks, grain mustard mash,
caramelised apple and sage jus
(Mk, Mu, SD)

Roast sirloin of dry aged British beef
featherblade and smoked cheese beignet
fondant potato, tenderstem broccoli
pea purée and wild mushroom jus
(E, G, Mk, SD)

Breast of guinea fowl and confit leg croquette
thyme glazed fondant potato, king oyster mushroom
asparagus, chive and truffle jus
(E, G, Mk, SD)

Fish dishes

Fillet of sea trout and sole 'en croute'
duchesse potato, fricassée of asparagus, peas and broad beans
(E, F, G, Mk, SD)

Pan roast pavé of cod
spinach, tiger prawn and tomato sauce Américaine
chargrilled spring onion
(C, F, Mk, SD)

The following dishes are only available April-October;

Fillet of Cornish sea bream and tiger prawn tortellini
herb creamed potato, tenderstem broccoli, samphire,
white wine sauce
(E, F, G, Mk, SD)

Rump of Suffolk lamb
minted hasselback potato, onion and chive purée
crushed peas, asparagus and lamb jus
(Mk)

Free range chicken breast
truffled pomme Anna, asparagus and pea fricassée
chicken and chive jus
(Mk)

The following dishes are only available November-March;

Pan seared salmon fillet
potato forestière, creamed spinach, mussel and saffron sauce
(F, Mk, Mo, SD)

Rump of Suffolk lamb
smoked cheese and herb polenta, celeriac purée
cavolo nero and lamb jus
(Ce, E, G, Mk, SD)

Free range chicken breast
truffle pomme Anna, squash and broad bean fricassée
chicken and chive jus
(Mk)

Vegetarian dishes

Spinach and ricotta ravioli (V)
semi dried tomato, truffled asparagus and peas
pine nut beurre noisette
(E, G, Mk, N)

Field mushroom, red onion, root vegetable 'en croute' (V)
dauphinoise potato, creamed spinach, Choron sauce
(Ce, E, G, Mk, SD)

Potato and herb gnocchi (V)
truffled peas, black garlic,
king oyster mushroom and tarragon beurre blanc
(E, G, Mk, SD)

Tomato, mozzarella and basil arancini (V)
spinach, olive and tomato sauce
(Ce, E, G, Mk)

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Smorgasbord main course £10.00 inc vat pp supplement
(Minimum 90 people)

Decorated meats and fish

Whole roast decorated turkey (No Allergen)
Roast sirloin of British beef (No Allergen)
Honey baked gammon (SD)
Whole poached salmon and cucumber with crevettes
(C, Ce, E, F)

Dressed crab in shells (C, E)
Beetroot cured salmon (F, Mu)
Prawns with dill and lemon crème fraîche (C, Mk)
Vegetable quiche and tarts (V) (E, G, Mk)

Minted new potatoes (Mk)

Selection of salads

Coleslaw (V) (E, Mu, SD)
Tabbouleh salad (V) (G)
Orzo, tomato, courgette and basil salad (V)
(Ce, G, Mu, SD)
Grilled halloumi, pea, asparagus and quinoa (V) (Mk)
Watermelon, feta and mint (V) (Mk)
Mixed beetroot, shallot and watercress (V) (Mu, SD)
Italian green salad (V) (no allergens)
Romaine lettuce, garlic croutons, Parmesan and tomato
(G, Mu, SD)

Mixed bean, sweetcorn, piquillo pepper and avocado (V)
(no allergens)
Parisian new potato salad (V)
yoghurt, fresh herbs, red onion and cornichons
(Mk, SD)
BLT pasta salad with honey and mustard
(E, G, Mu, SD)
Moroccan spiced couscous (V)
courgette, pomegranate and mint
(G, Mu, SD)

Horseradish (Mk, Mu), English mustard (G, Mu), Cranberry (No Allergen), Mayonnaise (E)
Marie Rose (Ce, E, F), Vinaigrette (Mu, SD), Sweet Mustard Mayonnaise (E, Mu)

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Desserts

“Death by chocolate”
chocolate brownie, chocolate soil, honeycomb, fudge
chocolate ice-cream
(E, G, Mk)

Vanilla panna cotta
meringue, mango and raspberry
(E, Mk)

Dark chocolate delicé
orange crèmeux, chocolate soil and pistachio ice-cream
(E, G, Mk, N, SD)

Salted caramel tart
mango sorbet and candied hazelnuts
(E, G, Mk, N)

Strawberry, lime and rum baba
local strawberries, strawberry syrup and vanilla ice-cream
(E, G, Mk, SD)

Trio of Desserts (for a real show-stopper)
£2.15 per person supplement

“Caribbean”
Coconut panna cotta
Pineapple and ginger biscuit cheesecake
Banana fritter with caramel sauce
(E, G, Mk, S)

“Lemon and raspberry”
Lemon posset
Raspberry Eton mess
Fresh raspberry and white chocolate cheesecake with pistachio
(E, G, Mk, N)

“Strawberry”
Strawberry and white chocolate cheesecake
Strawberry and elderflower meringue
‘Strawberries and cream’ gelato
(E, G, Mk, S)

Mini sharing desserts for the table
please select 5 of the following for each table to enjoy;

“Death by chocolate” with mini wafer (E, G, Mk)
Mango and coconut cheesecake (G, Mk, SD)
Lemon posset with blueberries and shortbread (E, G, Mk)
Mini Macarons (E, G, Mk, N)
Summer berry and vanilla tartlet (E, G, Mk)
Lemon meringue pie (E, G, Mk)
Mini strawberry Eton Mess in chocolate cup (E, Mk)
Salted caramel choux bun (E, G, Mk)
Custard filled donuts (E, G, Mk)
Mini Swiss rolls (E, G, Mk, S)

The following dishes are only available April-October;

Raspberry and white chocolate cheesecake
marinated raspberries, meringue and raspberry sorbet
(E, G, Mk)

Strawberry mousse
strawberry gel, meringue shard and elderflower jelly
(E, G, Mk)

Pineapple, passion fruit and coconut tart
compressed mango and coconut gelato
(E, G, Mk, S)

Raspberry and lemon trifle
mint shortbread
(E, G, Mk)

Local strawberry pavlova
lime Chantilly, passion fruit sauce and meringue
(E, Mk, SD)

The following dishes are only available November-March;

Toffee apple cheesecake
caramel crunch, apple gel, fudge, vanilla ice-cream
(E, G, Mk)

Bakewell tart
blackberry compote and vanilla ice-cream
(E, G, Mk, N)

Winter berry pavlova
Chantilly, pear syrup
(E, Mk, SD)

Apple and blackberry crumble tart
vanilla Anglaise and salted caramel ice-cream
(E, G, Mk)

Tiramisu
mascarpone, coffee gel and amaretto ice-cream
(E, G, Mk)

Coffee and chocolates (Mk, S)

Cheese is available as a dessert (£3.00 supplement) or as an extra course if required; please just ask one of our coordinators.

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Plant Based Menu

Starters

Potato, leek and artichoke pressing
truffle mayonnaise, pickled shallot rings and fine herbs
(Mu, S)

Char grilled asparagus
herb mayonnaise, charred sweetcorn, rocket and Heritage tomato
(Mu, S)

Heritage tomato and vegan feta salad
rocket, balsamic and crispy chick peas
(S)

Quinoa, pea and lentil filo parcels
maple, soy and sesame dip with coriander salad
(G, S, Se)

Main Courses

Cumin roasted cauliflower steak
Israeli couscous salad, confit peppers and cauliflower dressing
(G)

Sweet potato and coconut curry
Basmati rice, pomegranate, red onion and coriander
(No Allergen)

Root vegetable, mushroom, artichoke and spinach en crouete
olive oil pomme purée, tenderstem broccoli and tomato dressing
(G)

Glazed beetroot and smoked applewood vegan cheese tatin
smoked mash, rainbow chard, roasted carrot and herb oil
(G)

Desserts

Chocolate brownie
vanilla ice-cream and fresh raspberries
(S)

Vanilla cheesecake
elderflower marinated strawberries and lemon balm
(S)

Berry Eton Mess
(No allergens)

Strawberry and vanilla trifle
blueberries, candied pistachios and whipped cream
(N, S)

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Evening Food

We offer a wide range of evening food options for your wedding, providing everything from street food, to a full evening BBQ complete with hog roast, burgers and sausages.

If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding. With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ideas if you had something specific in mind.

We recommend catering for all your evening guests plus 75% of day guests

Grazing Table £17.00 per person (minimum of 60 guests)

Meat

Charcuterie meats (SD)

Liver parfait (E, Mk, SD)

Pork pie (E, G, Mk)

Vegetarian

Crudités

Falafels (G, S)

Vegetable spring rolls (G, S)

Tiffin Scotch eggs (E, G, SD)

Cheese

Rosemary and truffle baked brie, focaccia (G, Mk)

Selection of whole and cut cheeses, fruit, chutney
and biscuits (Ce, E, G, Mk)

Fish

Smoked salmon (F)

Tiger prawns (C)

Smoked mackerel (F)

Snacks

Cheese straws (E, G, Mk)

Olives

Pretzels (E, G, Mk, S)

Smoked almonds (N)

Dips

Hummus (SD, Se)

Tzatziki (Mk)

Talbooth Deluxe Burger Bar £16.00 per person

(Available April- October)

Select two options to be available for the barbeque, all served in a brioche bun, with a side of coleslaw (E, Mu) and skinny fries.

“Yankee Double”

two 3 oz beef burgers, cheese, pickles and tomato
(E, G, Mk, Mu, SD)

“Surf and Turf”

3oz beef burger, barbeque tiger prawn and dill mayonnaise
(C, E, G, Mk, Mu)

“Rodeo Burger”

3 oz beef burger, cheese, BBQ pulled pork, onion and tomato
(E, Mk, Mu)

“Veggie Stack”

two plant-based burgers, cheese, pickles and tomato
(E, G, Mk, SD)

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Evening informal BBQ - £26.50

(Available April- October)

Whole Suffolk pig, spit roast
sage and onion pork stuffing (E, G, Mk)

Or for numbers less than 80
Pulled BBQ shoulder of pork (G, S, SD)

Beef burgers (No Allergen)
Procters Suffolk Pride sausages (G, SD) and onions
Vegetable and halloumi kebabs (Mk)
Vegetarian sausages (G, S)

All served with apple sauce (No Allergen), relish (Ce, Mu, SD),
ketchup (Ce, SD), Branston pickle (Ce, Mu, SD),
piccalilli (G, Mu, SD), mayonnaise (E), pickled onions (SD),
gherkins (Mu, SD), English mustard (Mu)

Spiced potato wedges, crème fraiche (G, Mk)

Coleslaw (E, Mu, SD)
Green salad (No Allergen)

Tomato, mozzarella and red onion salad (Mk)

Buns and rolls (G)

Hog roast - £20.00 per person

(Minimum 80 guests and available April- October)

A nice alternative to the full BBQ above, if you are planning not to have additional evening guests

Whole Suffolk pig, spit roast
sage and onion pork stuffing (E, G, Mk)

Spiced potato wedges, crème fraiche (G, Mk)
Buns (G)

Coleslaw (E, Mu, SD)
Green salad (No Allergen)

Tomato, mozzarella and red onion (Mk)

All served with apple sauce (No Allergen), relish (Ce, Mu, SD), ketchup (Ce, SD), Branston pickle (Ce, Mu, SD),
piccalilli (G, Mu, SD), mayonnaise (E), pickled onions (SD),
gherkins (Mu, SD), English mustard (Mu)

Loin of Suffolk pork or Pulled BBQ pork buns- £20.00 per person

For smaller weddings with less than 80 guests to cater for.

Roast loin of pork
sage and onion pork stuffing (E, G, Mk)

OR

Pulled BBQ shoulder of pork (G, S, SD)

Spiced potato wedges, crème fraiche (G, Mk)

Buns (G)
Coleslaw (E, Mu, SD)
Green salad (No Allergen)

Tomato, mozzarella and red onion (Mk)

All served with apple sauce (No Allergen), relish (Ce, Mu, SD), ketchup (Ce, SD), Branston pickle (Ce, Mu, SD),
piccalilli (G, Mu, SD), mayonnaise (E), pickled onions (SD),
gherkins (Mu, SD), English mustard (Mu)

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Street food evening menu - £19.00 per person

Select up to three options from the below menu

Spanish paella (*available April- October*)

A large seafood, chicken and chorizo paella with king prawns, saffron and pimento cooked in front of your guests

(C, Ce, F, Mk, Mo)

Pie, mash and liquor

(G, Mk)

Chicken souvlaki pittas

Tzatziki, feta, gem and olive salad

(G, Mk, SD)

Lamb kofta pittas

Tzatziki, feta, gem and olive salad

(G, Mk, SD)

Sweet potato and halloumi curry (V)

Basmati rice, poppadoms and mango chutney

(G, Mk)

Shredded crispy chilli beef

egg fried rice, spring onion and chilli

(G, Mk, S, SD, Se)

All the options below are served with a side of fat chips, potato wedges, skinny fries and sauces

Procter's sausage hot dogs

cheese and American mustard

(G, Mk, SD)

Wagyu beef hot dogs

Cheese, onion and American mustard

(G, Mk, SD)

Dingley Dell streaky bacon baps

brie and brown sauce

(G, Mk)

Pea and mint falafel burger (Vegan)

fresh tomato, vegan smoked cheese and herb mayonnaise

(G, SD)

Fish finger baps with tartar sauce and crushed peas

(E, F, G, Mk, SD)

Beef burger deluxe

relish, onion ring, cheddar and gherkin

(E, G, Mk, SD)

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Evening Food

Something sweet....

Available to compliment your chosen savoury option. Please note we cannot provide a sweet option only.

Italian Gelato £4.20 per person

2 scoops of luxurious Italian gelato with your choice of toppings;

Chopped nuts (N), hundreds and thousands (no allergen), freeze dried raspberries (no allergen), honeycomb (Mk), popping candy (Mk)

Choice of 3 flavours from the following;

Gelato	Sorbet	Plant Based
Salted caramel (E, Mk, SD)	Raspberry (no allergens)	Coconut gelato (S)
Vanilla (E, Mk)	Mango (no allergens)	Vanilla gelato (S)
Chocolate (E, Mk)	Strawberry (no allergens)	Chocolate gelato (S)
Strawberries and Cream (E, Mk)		
Cherries and Cream (E, Mk)		
Pistachio (E, Mk, N, SD)		

Dessert Grazing Table £10.00 per person

Available alongside a savoury option

Brownies (E, G, Mk), Jammie Dodgers (E, G, Mk), Mini donuts (E, G, Mk), Marshmallows (E), Haribo Rings and Hearts (no allergens), Blondies (E, G, Mk), Fruit Skewers, Minstrels (Mk), Chocolate Bar (pick your two favourites), Pretzels (E, G, Mk, S), Popcorn (Mk), Cookies (E, G, Mk) and Shortbread (E, G, Mk)

Chocolate Fondue Fountain - £450.00

With a waiter to help your guests get the most out of the fountain

Fountains of warm cascading Belgian chocolate served with strawberries, banana, Chinese gooseberries, pineapple, cookies (E, G, Mk), Turkish Delight, fudge (Mk), donuts (E, G, Mk) and marshmallows

ALLERGENS KEY

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide and [Se] Sesame seeds

Our suppliers and kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free

Children's Menu 2023

(2-10 years)

Halloumi sticks with tomato sauce dip (Ce, E, G, Mk, SD)

Melon pearls with Parma ham (E, Mu, SD)

Crudités, pitta and humus (G, Mk, Se)

Cheesy garlic bread (G, Mk)

Talbooth smoked salmon with brown bread (F, G, Mk, S)

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Mac 'n' cheese with crusty bread (E, G, Mk)

Penne pasta Bolognese (Ce, E, G)

Chicken goujons with French fries and peas (E, G, Mk)

Fillet of cod with French fries and peas (E, F, G, Mk)

Roast breast of free-range chicken (E, G, Mk)  
roast potatoes, carrots, peas, mini-Yorkshire pudding and gravy

Birdseye fish fingers, French fries and mushy peas (C, E, F, G, Mk, SD)

Bangers, mash, peas and gravy (G, S, SD)

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Chocolate brownie with vanilla ice-cream (E, G, Mk, S)

Strawberry pavlova (E, Mk)

Nutella filled mini doughnuts, raspberry sauce and fresh raspberries (E, G, Mk, N, S)

Marshmallows and strawberries with white chocolate dipping pot (E, Mk, S)

3 courses = £31.00

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