



Bon Cuisine 2010



Example of just some of our Dessert Courses



Fresh Strawberries and Double Cream

Pyramid of Profiteroles smothered in Hot Chocolate Sauce

Trio of Chocolate Tulips filled with orange, or cherry kirsch, or brandy

Various and seemingly endless varieties of Cheesecake served with veritable vats of double cream

Then there is our Raspberry and Rhubarb Frangipan

Our Raspberry Torte too

A Tiramisu Gateau

Irish Cream Charlotte

Lemon Meringue Pie

Various Ice creams

Fruit sorbets

Fruits

Alabama Fudge

Luxury Summer Puddings

Belgium Style Apple Lattice

Toffee Banoffi Gateau

Strawberry Swan

Vast Strawberry Meringue

Other Substantial and Formidable Chocolate Cakes

A right old Eton mess but served in a respectable Radley College manner!

. . . and many more too, please just ask for your favourite!

