

DESSERTS

“And Apple” the show stopper

White chocolate mousse, apple compote, mirror glaze, chocolate soil,
chocolate twigs,

“Rhubarb and custard”

(January – April)

A chance to fully showcase Yorkshire’s finest seasonal ingredient!
Our head chef crafts a forced rhubarb compote, rhubarb gel and
rhubarb sherbet to create what is arguably one of our finest desserts.

Frozen Blackberry & Yogurt Parfait

Pickled blackberries, apple, meringue shards, raspberry sorbet,
sherbet.

Frozen apple parfait

A refreshing apple palette cleanser. Frozen apple & white
chocolate parfait with our Granny Smith sorbet, apple caramel,
meringue with fennel sherbert

H&A

Tiramisu

Mascarpone, cream, coffee soaked sponge. Encased in a crisp white chocolate shell. Coated in dark chocolate cocoa butter, espresso cremeux, vanilla ice cream, tulle leaf.

“Solero”

Passion fruit mousse, mango soaked sponge, encased in a crisp white chocolate shell. Coated in coloured cocoa butter, citrus cremeux Vanilla ice cream, edible flowers. Passion fruit syrup.

Lemon Meringue

Lemon mousse, tangy lemon curd, encased in a crisp white chocolate shell. Coated in coloured cocoa butter, white chocolate cremeux , and raspberry sorbet. Meringue shards.

Chocolate & Raspberry

Milk chocolate mousse, raspberry compote, encased in a milk chocolate shell, Coated in milk chocolate cocoa butter dark chocolate cremeux, vanilla ice cream and fresh raspberries.

Chocolate & Orange

Rich dark chocolate mousse. Orange curd, encased in a crisp dark chocolate shell, Coated in dark chocolate cocoa butter, chocolate orange cremeux. Tulle leaf. Vanilla ice cream.

H & A

Asian Choux bun

Filled with a yuzu and white chocolate Crème Pâtissière,
spiced plum compote and plum vinegar gel

Chocolate delice, coconut and lime

Slice of delice with coconut and lime sorbet, salted caramel, chocolate
crumb and tuile finished with toasted buckwheat and fresh lime

Lemon and raspberry

Set lemon curd torched with raspberry sorbet, fresh and dried
raspberries

Lemon crumb, lemon balm and sweet lemon syrup **with optional**
'lemon and lime jammy dodger'

The Earl of Eton

Compressed and fresh strawberry with earl grey crèmeux, coconut and
lime ice-cream, sticky toffee cake, chocolate glass and meringue,
sherbet

'S'more'

Goopy chocolate cookie, served with torched meringue, cookie crumb,
vanilla ice cream and salted caramel

H & A

Baileys and Banoffee

A Bailey's and banoffee parfait with rich butter crumb, salted caramel, and sea salt and freeze-dried raspberry shard

Jam roly poly - H&A style

Choux bun filled with vanilla cremoux and strawberry compote. Topped with hot custard and finished with strawberry syrup

Chocolate orange sponge

One of our autumnal classics. Chocolate sponge soaked in spiced orange syrup. Served with chocolate cremeux, vanilla ice cream, bitter orange syrup and poached kumquats.

Raspberry cheesecake

Our take on the classic

Set cheesecake with raspberry sorbet, fresh strawberry, fresh raspberry mini meringues, vanilla crème fraîche and micro basil

H&A Sticky Toffee Pudding

No need to sell this to you - it sells itself. Served with toffee sauce and vanilla ice cream

H&A

Apple and berry crumble

Served in a cast iron pan with chewy topping and vanilla custard and a mini apple

Crème brûlée

We can do any flavour you want but here are some of the favourites

Passion fruit

Vanilla

Coconut and lime

Baileys

Brownie “the Don”

Sticky, fudgy, gooey, filth

Served with chocolate sauce because why not add more chocolate,
finished with ice cream to wash it all down

H&A

Eton mess

Needs no introduction – a summer classic! Light, fresh and colourful

We serve this with a shortbread biscuit

Or

Posh Eton mess

A more modern take with a raspberry panna cotta, berry gel, Pimm's jelly, meringue shards to add a touch of class

The chocolate and popcorn one!

Chocolate crèmeux, vanilla panna cotta, toffee ice cream, salted caramel, popcorn, chocolate crumb finished with raspberries

Bakewell Tart

English classic with ice cream and fruit garnish

H&A

Lemon and fennel

Frozen lemon mousse and meringue sandwich, pickled fennel, fennel pollen, lemon curd, yoghurt sorbet and micro lemon balm

Sweet corn panna cotta with miso and passion fruit

Sweet corn panna cotta, miso caramel, fresh passion fruit, popcorn powder and toffee popcorn

Yuzu Panna cotta

Yuzu panna cotta with elderflower sorbet, white chocolate crèmeux, lemon and lime garnish with sable yuzu biscuit

Black Forest choux bun

Chocolate choux bun filled with dark chocolate cremeux, sour cherry compote, vanilla ice cream. Topped with chocolate crumb and cherry vinegar syrup.

If your favourite dessert isn't on the list, let us know! There is a good chance our brilliant chefs will be able to make your favourite especially for you!

H&A

We are also able to do dessert tables- ask our team

DESERT TABLE OR PADDLE BOARDS

Choose from 3 - 5 of the following options

Tray bakes

Millionaires Shortbread

Chocolate Brownie

Blondie

Rocky Road

Millionaire brownie

Flap jack

No nut bakewell tart

Lemon tart

Sponge cubes

Lemon drizzle

Chocolate fudge

Red velvet

Carrot cake

Salted caramel

Victoria sponge

H&A

Donuts

Sugar coated ring donuts

Favoured donuts

Mini pots

Eton mess

Lemon posset

Chocolate mousse

Prosecco & berry Jelly

Strawberry cheese cake, (other flavours available)

Pricing available on request

H&A