



DINING & EVENTS
EST 2020

Example Dessert Menu

GLAZED LEMON TART | fresh raspberries

ETON MESS | Pimm's macerated strawberries, pistachio ^{GF}

CLASSIC VICTORIA SPONGE | raspberries

RASPBERRY, ALMOND AND LEMON CURD BISCOTTI TRIFLE

CHOCOLATE TART AND SALTED CARAMEL PEANUTS

VANILLA PANNA COTTA | strawberry salsa, shortbread crumb

CARAMELISED BANOFFEE POTS | biscoff crumb

SICILIAN LEMON CHEESECAKE POTS

CHARRED PINEAPPLE, MASCARPONE AND CRUSHED MERINGUES ^{GF}

DARK CHOCOLATE MOUSSE | cocoa nibs, soya yoghurt, agave nectar ^{VG | GF}

S.H.B SIGNATURE BROWNIE | biscoff sauce ^{VG}

MANGO AND PASSION FRUIT PAVLOVA | edible flowers ^{VG | GF}

SPANISH STYLE CHURROS | cinnamon sugar, warm chocolate dipping sauce

MINI FAIRGROUND JAMMY DONUT BALLS | in a cone

Dessert Station

Why not add one of our eye-catching dessert tables as shown on Instagram. This can include the following:

VINTAGE POPCORN MACHINE | includes popcorn, cartons and set up

6 FT DONUT WALL | includes donuts, vintage candy and set up

KART BUFFET STATION | includes candy and setup, one member of staff

ICE CREAM KART |

serving the very best local Yorkshire dairy ice cream, cones, toppings, and tubs included, plus one staff member, 2-hour service time

WILLY WONKA'S CHOCOLATE FOUNTAIN |

marshmallows on sticks, fruit skewers or pretzels

CLASSIC CANDY FLOSS ON A STICK |

two flavours, bubble gum, strawberry, includes set up and staffing

PLEASE ENQUIRE FOR MORE DETAILS

Please inform us of any specific dietary requirements. Please note that our menus can be subject to change.

