

# Brynmpton Bijou Upgrade dessert

DESSERT UPGRADE +£2.50PP

Dessert (Please choose 1 option, we will offer a vegan/veggie/  
gluten-free alternative for guests with dietary requirements)

Homemade apple pie served with a shortbread cinnamon  
crumble and vanilla cream

Individual lemon tarts served with raspberry sorbet and  
micro mint

Traditional Creme Brûlée served with a shortbread crumble  
and fresh micro mint garnish

Sorbet trio, raspberry, lemon, mango served with micro mint  
and olive oil drizzle

Vegan pistachio and cherry backwell blondie served with  
vanilla cream and micro basil

*sage catering*