



Plated Menu - Desserts

This menu includes:

Mixed berry cheesecake coulis - crème caramelized lemon tart with wild blueberry and lavender cream

Lemon and Great Hall Catering honey crème brûlée tuile - and fresh berries

Milk chocolate pavé - salted caramel, vanilla cream, and raspberry purée

Apple tart tatin, and walnut and maple crumble - vanilla cream

*All plated entrées include warmed rolls, butter, choice of salad or soup, dessert, fair trade coffee, decaf and tea