

BREAKFAST

pumpkin pancakes
spinach and asparagus quiche
sausage and provolone quiche
lobster quiche
ham and brie quiche
broccoli and cheddar quiche
brioche with pâté stuffing
wild mushroom and pine nut
muffins

leek and bacon tart
cornbread with ham
cheese and chive muffins
bacon and brie muffins
shallot and thyme muffins

SANDWICHES

cucumber
turkey and cranberry
egg and watercress
cheese and pickle
ham with English mustard
salmon mousse

BREAD

marmalade bread
lemon and walnut tea bread
raspberry and almond tea bread

CAKE

blackberry and almond cake
mocha chocolate chip
peanut butter
blueberry lemon
espresso bourbon cake — cocoa powder, dark brown sugar, 1/2 cup
bourbon, vanilla extract
apple bourbon pecan cake — allspice, cinnamon, nutmeg, cloves,
ginger, cardamom, bourbon
vanilla coconut cake with lemon curd and cheesecake filling
espresso bourbon cake with mocha buttercream
gingerbread Guinness with poached pears and cream cheese icing
Hummingbird cake — light brown sugar, sunflower oil, nut
make,
cinnamon, cardamom, bananas, pineapple pieces, shredded
coconut, crushed pecans, 1 Tbs dark rum
Amaretto-almond tea cake — almond extract, lemon yogurt, 1 cup
almonds

CHEESECAKE

bourbon cheesecake
Amaretto cheesecake with caramelized peaches
spiced pumpkin cheesecake
chocolate peanut butter swirl

COOKIES

lavender shortbread – dried lavender, sea salt
oatmeal-coconut raisin cookies
chocolate peanut butter biscotti
coconut macarons

CUPCAKES

chocolate cupcakes with mint in the middle (green batter)
chocolate pumpkin cupcakes — buttermilk, canned pumpkin
zucchini and ginger
gingerbread Guinness cupcakes
champagne cupcakes — peaches and champagne. Icing: champagne
and peach-flavored gelatin
chocolate Grand Marnier — 1½ cups strong coffee, ½ cup Grand
Marnier, 2 Tbs cider vinegar. Icing: 1½ cup semi-sweet
chocolate chips, Grand Marnier, orange zest
bourbon cupcakes — balls of crushed vanilla wafers, walnuts, cocoa
powder, bourbon. Dropped into cinnamon-spiced cupcakes
Limoncello poppyseed — ½ cup Limoncello, buttermilk, poppy seeds
strawberry daiquiri — strawberries, heavy cream, dark rum
Irish cupcakes — cocoa powder, buttermilk, Irish cream liqueur, 1 cup
of black coffee. Icing: 1 cup liqueur, instant coffee granules
eggnog — dark rum, eggnog, glaze of eggnog and nutmeg
apple — 1/4 cup brandy, red apple, unsweetened applesauce, chopped
pecans
carrot cupcakes with rum — cinnamon, nutmeg, raisins, carrots, orange
rum, OJ. Icing: cream cheese, rum, walnuts

LIQUEURS

apple — vodka and brandy
apricot — vodka
black currant — brandy, cinnamon stick, allspice, cloves, sugar
cherry — vodka, brandy
cranberry — pure grain alcohol
elderberry — pure grain alcohol, lemon
peach — brandy, lemon
Damson plum — pure grain alcohol, brandy
spiced berry (any) — cloves, allspice, cinnamon sticks, not make,
brandy
strawberry — vodka
Christmas spiced brandy — mix of 6 spices, brand
currant shrub – brandy, redcurrant juice

MUFFINS

blueberry streusel
almond cherry
orange poppyseed muffins
coconut and rum muffins
lemon and elderflower poppyseed muffins
vanilla with raspberry jam inside

PIES

key lime
coconut cream
poached pear and frangipane tart — pears poached in Merlot, zest of one orange, vanilla pod, cloves, star anise, cinnamon sticks, cardamom pods, fresh ginger
bourbon pecan custard — golden syrup, heavy cream, nutmeg, cardamom, vanilla extract, pecan halves, 2 Tbs bourbon
apple and almond pie — marzipan and double cream
cheesecake pie — cream cheese, crème fraîche, strawberry preserves
cranberry, apple, orange pie
strawberry and rhubarb pie
black currant and apple pie
blackberry and apple pie
peach-blueberry pie
chocolate and hazelnut cream pie — cocoa powder, dark chocolate, hazelnut paste, double cream, brandy
lime and ginger cream pie — condensed milk, crystallized ginger, dark chocolate, double cream
peach Melba lattice pie — raspberries, raspberry liqueur, peaches

SCONES

lemon poppy seed — buttermilk, lemon zest
Walnut Stilton scones — Stilton cheese crumbled, walnuts
lavender Earl Grey scones — Earl Grey tea leaves, buttermilk, heavy cream
vanilla bean
chocolate strawberry
mocha chocolate chip — buttermilk, espresso, chocolate chip
orange cranberry

TARTS

green tea cream tart with strawberries and chocolate
blueberry, lemon and ricotta tart
chocolate and orange tartlets — dark chocolate, double cream, orange
zest
ricotta, lemon and sultana tart
chocolate and raspberry tart — dark chocolate, double cream, six egg
whites, raspberries
chocolate and caramel tart — double cream, dark chocolate
raspberry and basil brûlée tart
raspberry and lavender tart
raspberry and Grand Marnier tart
raspberry and apple souffle tart — vanilla extract
blueberry and lemon tart
Berry-Sun tart — vanilla pod, double cream, strawberries, blackberries,
raspberries, red current jelly
gooseberry pie — elderflower cordial
coffee and cardamom tart — ground almonds, ground walnuts, 1 tbs
black coffee, 15 cardamom pods, seeds removed and crushed
Normandy apple tart with Calvados and apricot jam
New Orleans apple tart — raisins, bourbon, pecans
Normandy pear tart — pears, brandy
pear and chocolate — dark chocolate, light brown sugar, apricot jam
pear and ginger tart — pears, crystallized ginger, apricot glaze
mulled pear turnovers — pears cooked in red wine
goat's cheese and lemon tart — ricotta, goat's cheese, lemons,
raspberry sauce
chocolate cherry tart — cherries, brandy, dark chocolate, ground
almonds
lemon and almond tart — lemon curd, light brown sugar, ground
almonds
orange and elderflower tart — elderflower cordial
lemon and raspberry tart — lemons, raspberries
apricot tart — apricots, ground almonds
apricot and marzipan tart
apricot and almond tart — whole almonds placed on apricots on top of
custard. Very pretty
spiced rice and pine nut tart — arborio rice, double cream, pine nuts,
apricot jam
walnut and coffee cream tart — dark brown sugar, chopped walnuts, 3
tbs strong black coffee, chocolate shavings on top

PRESERVES

green gooseberry jam with elderflower

redcurrant jelly

blackcurrant jelly

apple jelly with: sage or rosemary, mint, tarragon, thyme, basil

Bramley apple lemon curd

crab apples with rowan berries

plum with russet apples mincemeat: currants, raisins, sultanas, orange
marmalade, cloves, ginger, sugar, nutmeg, ginger wine,
walnuts, sloe gin

chili pepper jelly

pickled garlic

pickled fennel

chutneys: rhubarb-fig, plum-pear, apricot-date, pumpkin-quince

ale chutney: apple, onions, cauliflower, carrots, garlic, sugar, dates,
ginger, mace, ale or stout

sweet cucumber pickle

sweet pickled damsons

spiced pickled pears

pickled onions

BERRIES

raspberry
blackberry
huckleberry
gooseberry
currants — red, black, white
rowan

tayberry
boysenberry
lingonberry

VEGETABLES

rhubarb
cucumber
shallots, garlic
runner beans

fennel

FRUIT TREES

cherry
plum
apple – Bramley,
lady,
russet
apricot

peach
elderberries
mulberry

quince
blackthorn
crab apple
damson

HERBS

basil
chive
lavender
lemon verbena
mint

rosemary
sage
tarragon
thyme

EDIBLE FLOWERS

nasturtiums
borage
hyssop

STRUCTURES

greenhouse along stone wall
watercress in fountain