

# PUDDING MENU



- 1 Easter Bread and Butter Pudding  
– Hot Cross Buns and fruit in a zesty orange custard  
made by Steve & Sara at Sheffield's Harland Cafe (@HarlandCafe)
- 2 Refreshing Summer Fruit Salad served with Grass Jelly  
in a Lychee and Strawberry juice  
made by Missie Cindz's (Cindy) Mum, Lin
- 3 A 'Not What You Think It Is' Apple Crumble and Custard  
made by Rutland Arm's Chef Mike
- 4 Rice Pudding made with Our Cow Molly Cream and a Wakefield Rhubarb Compote  
Choice of Sheffield Honey OR Yorkshire Rosehip Syrup to sweeten  
made by Ian Martin (@Chefy113), Head-Chef PJ taste
- 5 A Berri-licious 'Missie Cindz Take Away' Trifle  
made by Missie Cindz (Cindy)



Follow Missie on Twitter: @MissieCindz Hashtag: #MissiesPuddingClub  
Join our mailing list, email: puddingclub@missiecindz.com

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HAPPENINGS – #MISSIESPUDDINN, FOR A CHANCE  
TO WIN A FREE MEAL & DRINK AT THE RUTLAND ARMS



missie  
cindz

Fruity  
Pud Inn



Saturday 3rd March  
at The Rutland Arms