

# Baba Ganoush

—    — CATERING

## DESSERTS

*Included in all two or three course menus.*

The Baba Ganoush Mess (Pavlova, Seasonal Fruits, Cream)  
Lemon Tart with Whole Chocolate Sphere with Seasonal Fruits  
Traditional Sticky Toffee Pudding with Butterscotch  
Chocolate Tart with Champagne Strawberries  
Yorkshire Curd Tart with Poached Rhubarb & Clotted Cream  
Spiced Rhubarb Crème Brulee with Ginger Brandy Snap  
Malted Milk Panna Cotta, Oat Cookies, Raspberry  
Dark Chocolate & Tonka Bean Delice, Kirsch Cherries  
Hazelnut & Caramel Chocolate Tart with Chocolate Mousse  
Tarte au Citron, Tempered White Chocolate, Edible 24 Carat Gold  
Tart Tatin with Cream  
Tiramisu

## **Giant Macaroon**

Bramble & Apple / Strawberry / Rhubarb & Custard / Lemon / Chocolate Orange / Cherry / Raspberry

## **Cheesecake**

Strawberry & Champagne / Salted Caramel / Raspberry & White Chocolate / Chocolate Orange

## **Posset**

Citrus & Rum Posset with Spiced Ginger Shortbread / Limoncello with Dehydrated Raspberries  
Chocolate Tonka Bean with Raspberries

## **Crumble**

Apple Crumble with Black Cardamom Custard / Rhubarb & Custard Crumble

## **Why not upgrade to:**

Duo of Mini Desserts ~ **£1.00 + VAT PP supplement**

Trio of Desserts ~ **£2.00 + VAT PP supplement**

*\*Duos and trios must be selected from the cold desserts.*



### MINI SHARING DESSERTS

**£1.50 + VAT pp Supplement**

*Either served to each guest table or displayed on a dessert table*

*Select three individual items from the below list:*

Pistachio Financier

Marbled Chocolate Pots with Tonka

Mini Yorkshire Parkin & Clotted Cream

Chocolate Torte

Mini Mess

Mini Cheesecake

Mini Creme Brulee

Cherry Bakewell Tart

Mini Tiramisu

Trifle Pots

Brownie

Rocky Road

Lemon Tart

Chocolate Tart

Curd Tart

Macaroons

Lavender & Pistachio Cake

Bowls of Strawberries & Cream (*Seasonal*)