

# Baba Ganoush

—  — CATERING

## DESSERTS

*Included in all two or three course menus.*

Yorkshire Apple & Rhubarb Mille-Feuille  
Malted Milk Panna Cotta, Oat Cookies, Raspberries  
Spiced Rhubarb Crème Brûlée with Ginger Brandy Snap  
The Baba Ganoush Mess (Pavlova, Seasonal Fruits, Cream)  
Yorkshire Curd Tart with Poached Rhubarb & Clotted Cream  
Traditional Sticky Toffee Pudding with Butterscotch, Brandy Snap & Butterscotch Sauce  
Tarte au Citron, Tempered White Chocolate Dome, Raspberries & Limoncello Cream  
'The BFG' Black Forest Gateaux Tartlet with Preserved Local Cherries and Cream  
Dark Chocolate & Tonka Bean Delice with York Gin Poached Pear  
Hazelnut & Caramel Chocolate Tart with Crème Fraiche  
Cherry Bakewell Tart with Crème Fraiche  
Apple Tart Tatin with Cream  
Rum Baba  
Tiramisu

### Giant Macaron

Bramble & Apple / Rhubarb & Custard / Chocolate Orange / Raspberry

### Cheesecake

Pistachio & Rose / Strawberry & Champagne / Raspberry & White Chocolate  
Chocolate Orange / Lime & Passionfruit

### Posset

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

### Crumble

Apple Crumble with Black Cardamom Custard / Rhubarb & Custard Crumble

**Build your Own Brownie - rustic table with selection of flavours & toppings**

**Select any of the above cold desserts to create your mini selection of desserts**

Duo of Mini Desserts ~ **£1.50 + VAT PP supplement**

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

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