

INDIVIDUAL DESSERT'S

Passion Yoghurt Mousse
 Cassis & White Chocolate Mousse
 Mango Mousse
 Strawberry Mousse
 Triple Chocolate Mousse
 White Chocolate Mousse
 Black Forest Charlotte
 Raspberries Cream Cheese Cake
 Strawberry Cream Cheese Cake
 Chocolate Soufflé Cups
 Dark Chocolate Pyramid
 White Chocolate Pyramid
 Tiramisu
 Hazelnut Roulade
 Charlotte Royal

PUDDINGS INDIVIDUAL

Sticky Toffee Puddings
 Bread & Butter Pudding
 Chocolate Bread & Butter Pudding

INDIVIDUAL TARTS

Fruit Tart
 Pear And Almond Tart
 Lemon Tart
 Banoffee Pie
 Lemon Meringue Pie
 Strawberry Tart
 Apricot Tart
 Pear And Chocolate Tart
 Crème Caramel
 Filled Profit Rolls
 Raspberry Cream Brulee Tart
 Chocolate & Orange Tart
 Passion Fruit Tart
 Cocktail Pastries



CAKES & GATEAUX

Charlotte Royale - Lined with sponge roll filled with a vanilla Mousse

Pistachio And Honey Mousse - Rich pistachio and white chocolate mousse

Mango Mousse with mirror finish

Charlotte Malibu - Coconut mouse on a sponge

Triple chocolate terrine - Layered dark, white & milk Chocolate

Cointreau Ganache - Rich Chocolate & orange Mousse

Original Black Forest Gateaux - Chocolate sponge with black cherries, layered mousse decorated with chocolate flakes

Mille Feuille Gateaux - Puff pastry layered with cream patisserie

Strawberry Gateaux - With fresh strawberries

Mixed Fruit Gateaux - With seasonal Fruit)

Chocolate New Yorker - Rich dark chocolate Fudge cake

Espressos Gateaux - Coffee cream and vanilla chocolate sponge

Cream Cheese Cake - cream cheese on a biscuit base with following toppings Blackcurrant, red, black cherry, Apricot, strawberry, fresh fruit, lemon swirl, chocolate swirl

Sultana & Lemon Baked Cheese Cake

Choc & Amaretto baked cheese cake

Baked banana cheese cake

Vanilla baked cheese cake

Baked baileys cheese cake

Baked maple & butterscotch cheese cake

All of them are available in individual sizes and most in assiette size



CAKES & GATEAUX

Apple Amber - *Bramley apples set in brandy crème anglaise, topped with a crisp meringue*

Banana, Chocolate & Coconut Delice - *A layer of banana mousse and a layer of coconut mousse between a thin layer of chocolate topped with a chocolate lattice*

Cassis & Champagne Delice (Kir Royal) - *Half blackcurrant & half champagne mousse, our take on the classic cocktail*

Chocolate Triomphe - *Chocolate sponge layered with a rich chocolate mousse, coated in chocolate*

Chocolate & Cherry Bombe - *Dark chocolate truffle bombe with black cherry compote filling*

Chocolate & Hazelnut Bombe - *Dark chocolate truffle bombe with a roasted hazelnut filling*

Chocolate, Liquorice & Lime Delice - *A delicious combination of half dark chocolate, half liquorice mousse, topped with a zesty lime mirror*

Mango & Passion Mousse - *Half passion yoghurt and half mango mousse*

Milk Chocolate Pyramid - *Milk chocolate crispy pyramid shell filled with a rich chocolate mousse*

Seville Orange Caramel Mousse - *Orange caramel mousse topped with a chocolate ganache*

Pear & Ginger Beer Charlotte - *Pear & ginger beer mousse, decorated with a fanned pear on top*

Trio Of Summer Fruit Delice - *Tangy Blackcurrant, smooth raspberry & sharp passion mousse rainbow layered*

Triple Chocolate & Ricotta Cheesecake - *Layered dark and white chocolate ricotta cheesecake on a crunchy chocolate biscuit base*

White Chocolate & Cherry Delice - *Cherries in a smooth white chocolate mousse, topped with a cherry mirror.*

Square Pimms Summer Pudding - *Pimms infused berries, our twist on the traditional favourite*

All of them are available in individual sizes and most in assiette size

