

SPECIALITY DESSERTS

Menu



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 Souffle Cups
- Dark Chocolate Pyramid
- White Chocolate Pyramid
- Tiramisu
- Hazelnut Roulade
- Charlotte Royal

PUDDINGS INDIVIDUAL

- Sticky Toffee Pudding
- Bread & Butter Pudding
- Chocolate Bread & Butter Pudding

INDIVIDUAL TARTS

- Fruit Tart
- Pear And Almond Tart
- Lemon Tart
- Banoffe Pie
- Lemon Meringue Pie
- Strawberry Tart
- Apricot Tart
- Pear And Chocolate Tart
- Creme 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
- Cointreau Ganache - Rich chocolate & orange mousse
- Mixed Fruit Gateaux - With seasonal Fruit
- Sultana & Lemon Baked Cheese Cake
- Baked Baileys Cheese Cake
- Cassis & Champagne Delice (Kir Royal) - Half blackcurrant & half champagne mousse, our take on the classic cocktail
- Pistachio And Honey Mousse - Rich pistachio and white chocolate mousse, mango mousse with mirror finish
- Original Black Forest Gateaux - Chocolate sponge with black cherries, layered mousse decorated with chocolate flakes
- Chocolate New Yorker - Rich dark chocolate fudge cake
- Choc & Amaretto Baked Cheese Cake
- Baked Maple & Butterscotch Cheese Cake
- Chocolate Triomphe - Chocolate sponge layered with a rich chocolate mousse, coated in chocolate
- Charlotte Malibu - Coconut Mousse on a sponge
- Mille Feuille Gateaux - Puff pastry layered with cream patisserie
- Expressos Gateaux - Coffee cream and vanilla sponge
- Baked Banana Cheese Cake
- Apple Amber - Bramley apples set in a brandy creme anglaise, topped with a crisp meringue
- Chocolate & Cherry Bombe - Dark chocolate truffle bombe with a black cherry compote filling
- Triple Chocolate Terrine - Layered dark, white & milk chocolate
- Strawberry Gateaux - With Fresh Strawberries
- Cream Cheese Cake - Cream cheese on a biscuit base with following toppings:
Blackcurrant, Red/Black cherry, Apricot, Strawberry, fresh fruit, Lemon Swirl, Chocolate Swirl
- Vanilla Baked Cheese Cake
- 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
- Chocolate & Hazelnut Bombe - Dark Chocolate truffle bombe with a roasted hazelnut filling



SPECIALITY DESSERTS MENU

- 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 rasberry & sharp passion mousse rainbow layered
- Triple Chocolate & Ricotta Cheese cake - 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