

THE BESPOKE SIT DOWN MENU CREATOR PACKAGE

OLD-ENGLISH PUDDINGS AND CLASSICS

Hot

Homemade Treacle Tart with Custard and Ice Cream

Vanilla or Marmalade Bread and Butter Pudding

Flavoured Steam Pudding with Cream or Custard

(Choose from Syrup, Chocolate, Jam, Lemon, Mint or a flavour of your choice)

Sticky Toffee Pudding with Dark Toffee Sauce

Apple Pie or Crumble Topped Apple Pie, with Custard or Cream

Baked Rice Pudding with Jam or Fresh Fruit Compote

Apple Strudel and Crème Fraiche

French Apple Tart and English Custard

Fruit Crumbles

(Choose from a flavour of your choice Apple, Rhubarb, Blackberries, Sultanas etc)

Spotted Dick and Custard

Jam Roly Poly and Custard

Plus any of your favourites not listed

Some of the above desserts lend themselves to be made individually or in large portions.
We can advise you on what is best for your requirements.

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Cold

Lemon Meringue Pie with Raspberry Coulis

Homemade Red Berry or Exotic Fruit Pavlova Pillows

Set or Baked Cheesecake with a Choice of Toppings and Bases
(Lime and Gingernut, Lemon and Red Berry or White chocolate)

Lemon Pousset with an Amoretti Crust

Flavoured Brulee with Shortbread Biscuit
(Choose from Vanilla, Banana, Raspberry, Blueberry and Maple, Chocolate)

Caramelised Tart Citron or Chocolate Tart

Fresh Cream Roulades
(Choose from Double Chocolate, Strawberry, Banana and Butterscotch and Black Forest)

A Selection of Trifles in a Glass
(Traditional Sherry, White Chocolate and Cherry, Exotic Fruit and Coconut or Chocolate Mint)

Scottish Cranachan in a Tall Glass

A variety of Flavoured Mousses
*i.e. Fruit, Chocolate, Coffee etc. Served unmolded or in edible containers such as
Chocolate Soufflé Cups or Sponge Rings*

A Selection Of Tarts with Cream or English Custard
(Pear, Cherry, Apricot or Plum with Frangipane or Tart Tartin,)

Tiramisu

Fresh Fruit Salad

Plus any of your favourites not listed

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FINE DINING DESSERTS

These desserts tend to be more elaborate in design and garnish, for more of a wow factor!

Cheesecakes with Cream and Coulis

(Summer Pimms, New York with Jack Daniels Cream, Baileys and Honeycomb)

We can produce any cheesecake or toppings of your choice – you are only held back by your imagination!

Pecan Pie with Vanilla Ice Cream and
Drizzled with Maple Syrup and Chocolate Netting

Hot Chocolate Fondant and Ice Cream

Duo, Trio or Mixed Dessert Platters

Made from your choice of Desserts mixed flavours or one main flavour continued throughout the dish,

Or you can choose a Chef's Selection – let us decide and design your dessert

De-constructed Desserts

(Tiramisu, Trifle, Black Forest Gateau etc.)

We break down a classic dessert to individual components and serve it with a new slant

Dark Chocolate and Raspberry Tart with Fresh Raspberries and Coulis

Summer Pudding in a Glass with Clotted Cream

Strawberry or Raspberry Shortcake Tower with Coulis

Toffee Apple Sundae

2 Giant Profiteroles with Rich Chocolate Sauce

Warm Brownie with Vanilla Ice Cream

Cheese Plates or Cheese Boards

*(These can be arranged as a dessert alternative or as an extra course
and made from a selection of different Cheese's)*

Champagne Fresh Fruit Salad

Many of the Classic Desserts can be mixed and matched to create a mixed dessert platter,
or if you have any favourites, we will be happy to discuss them.