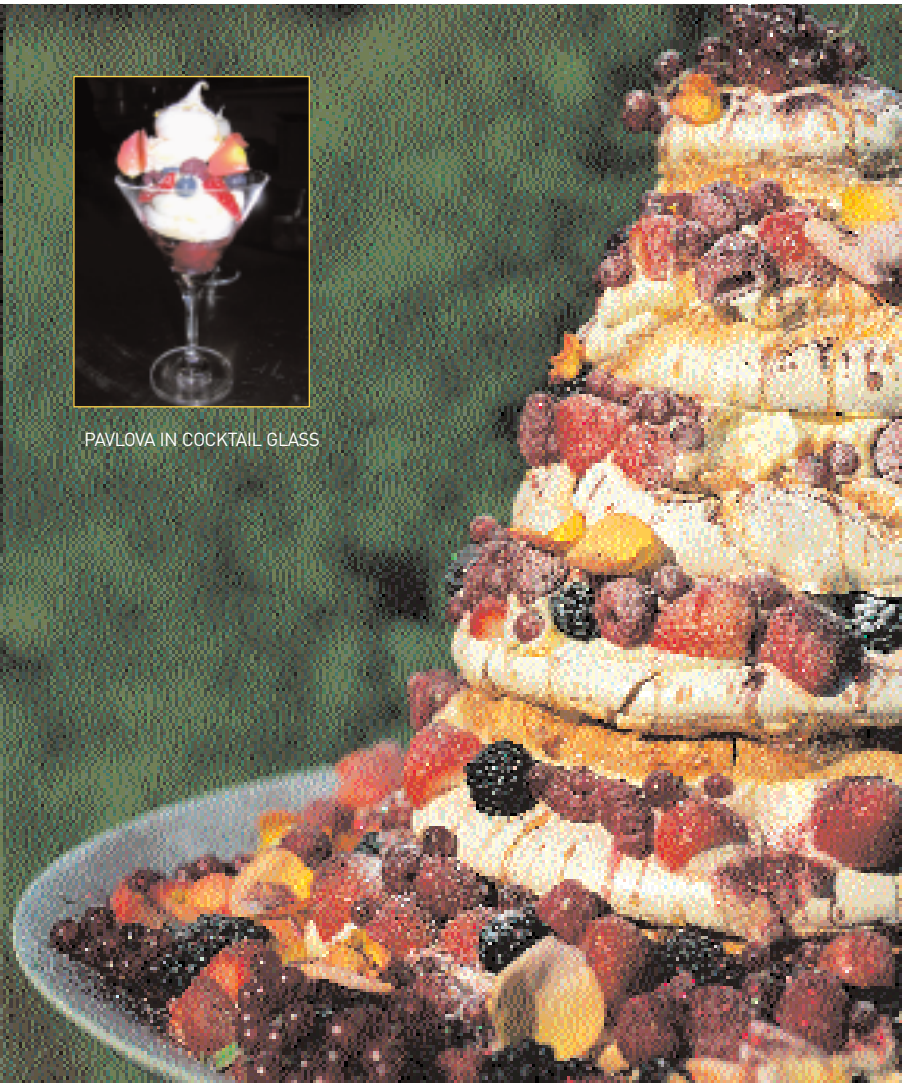


Puddings



PAVLOVA IN COCKTAIL GLASS



Whether you're looking for a spectacular creation for high impact on a buffet or a prettily plated dessert, our puddings finish the meal in style. Our famous Giant Pavlova is fantastic for any celebration from wedding to bar mitzvah. From grilled pineapple skewers to The Chocoholics Bar, we are sure that there is something here to satisfy your sweet tooth.

PUDDINGS

OUR SPECIALITY

Giant Pavlovas standing up to 1 metre high. Ideal as an alternative Wedding Cake and for all other Celebratory Events.

Ceremoniously cut at the Table and plated from the Kitchen

Giant Berry Pavlova

Layers of Pavlova, Vanilla Cream, Strawberries, Blueberries, Raspberries and Blackberries, Kirsch, Honey and Rose Petals

Giant Tropical Fruit Pavlova

Layers of Pavlova, Vanilla Cream, Pineapple, Melon, Kiwi, Oranges, Grapes, Bananas and Strawberries, Rum, Honey and Rose Petals

Giant White Chocolate and Berry Pavlova

Layers of Pavlova and Shards of White Chocolate with Vanilla Cream, White Chocolate Mousse, Strawberries, Blueberries, Raspberries and Blackberries, Grand Marnier, Maple Syrup and Rose Petals

Giant White and Dark Chocolate and Berry Pavlova

Layers of Pavlova, Shards of White and Dark Chocolate, Vanilla Cream, Milk Chocolate Mousse, Strawberries, Blueberries, Raspberries and Blackberries, Triple Sec, Honey and Rose Petals

ALL THE ABOVE PAVLOVA'S CAN BE SERVED INDIVIDUALLY IN ELEGANT COCKTAIL GLASSES

Chocolate Nemesis Cake

Served with Crème Anglaise and Mixed Berries

Chocolate Brownies with Mixed Berries and Icing Sugar

Cuban Chocolate Espresso Cake served with Crème Anglaise and Mixed Berries

Fruit Salad with Passion Fruit, Lime and Mint

Seasonal Mixed Berries served with Crème Anglaise

Warm Caramel Rum Baked Apples served with Cinnamon & Honey Ice Cream

Vanilla Panna Cotta topped with Chocolate & Coffee Bean Sauce served with a selection of Fresh Berries

Lemon, Orange and Almond Polenta Cake served with Burnt Honey and Fromage Frais

Puddings



❑ CREME BRULEE WITH EDIBLE GLITTER



❑ BUTTERNUT SQUASH CHEESECAKE



❑ GRIDDLED PINEAPPLE SKEWERS



❑ GIANT PAVLOVA WEDDING CAKE

**OUR SELECTION OF
PUDDINGS ARE SIMPLY
MOUTH-WATERING**

Tart Tatin - an upside down Tart baked with Apples and Almonds served with Fresh Cream

Tart Tatin - infused with a lemongrass and Ginger Syrup served with Crème Anglaise

Spiced Butternut Squash Cheesecake with an Apricot Compote drizzled with Treacle Toffee Sauce.

Nectarine and Raspberry Melba - layers of Wood Roasted Nectarines, cooked with Amoretti, Lavender scented Mascarpone and Raspberry Compote, topped with Passion Fruit Sorbet and a Rosemary Butter Cookie. Served in a cocktail glass.

Crème Brulee - with Raspberries

Summer Pudding - Traditional Summer Berries Pudding served with Fresh Berries, Fruit Coulis and Greek Yogurt

Stem Ginger Crème Brulee - with a warm Plum & Raspberry Compote served with Sweet Sugar Snap Biscuits

Tiramisu - Traditional Italian Recipe served with Grilled Amaretto Peaches

Balsamic Strawberry Tart - with Honey, Mascarpone and Praline

Southern Pecan Pie with Vanilla Ice Cream

Sharp Lemon Tart served with Crème Fraiche and Strawberries

Barbecued Pineapple Skewers served with Rum and Maple Syrup

Strawberries in Sweet Sticky Vintage Balsamic Vinegar served with Ice Cream

Wood-roasted Peaches Baked in Amaretto with Crème Fraiche and Amaretti Biscuits

Tropical Fruit Salad served with Pistachio & Almond Cream Sauce

Thai Sticky Pudding Rice with Sweet Banana wrapped in a Banana Leaf, baked on the Coals.

Knickerbocker Glories served in traditional glasses with Layers of Berry Compote, Fromage Blanc and Meringue topped with Honeycomb Ice Cream and Praline decorated with Edible Glitter. (Can also be served as mini Knickerbocker Glories in Green Tea Glasses).

THE CHOCOHOLICS BAR

Chocolate Brownies

Bowls of Strawberries, Raspberries and Blueberries

White and Dark Chocolate Fondue with Marshmallows and Honeycomb and platters of Seasonal Fruit to dip

Bowls overflowing with a variety of Chocolate Favourites

THE CHOCOLATE FOUNTAIN

A serious WOW! Free standing cascading fountain of Warm Chocolate

Surrounded by overflowing Bowls of Strawberries, Pineapple, Grapes, Marshmallows, Honeycomb, Turkish Delight for guests to dip

SWEET CRÊPE BAR

With a Variety of Rich Fillings:

Sauce Suzette

Mars Bar Sauce

Crème Anglaise

Maple Syrup

Rum Coffee Bean Sauce

Raspberry Fruit Coulis

Fresh Strawberries, Raspberries and Blueberries

Fresh Oranges and Lemons and Vanilla Sugar

ICE CREAM BAR

With a delicious Selection of Ice Creams and Sorbets with a Selection of Waffle Cones.

Elaborate accompaniments including:

Homemade Fruit and Chocolate Sauces

Almond Praline

Hazelnut Chocolate Fudge

Sugar and Spice Pumpkin Seeds

Flaked Milk Chocolate

Cigarette Biscuits

CHEESE BUFFET

A Selection of Fine Cheeses

Served with Biscuits, Bread, Grapes, Celery and an assortment of Homemade Chutneys