



# Eat With Englands

Master Caterers For All Occasions

E W E

## Desserts

From £4.75 per person

**White Chocolate, strawberry and raspberry charlotte** - A rich white chocolate truffle mousse studded with a mixture of raspberries and strawberries finished with a summer fruit glaze

**Maple & Rhubarb crumble** - Fresh rhubarb roasted in maple syrup, topped with a traditional oaty crumble

**Summer fruit pavlova** - Crispy meringue shell with a sticky centre, freshly whipped cream and fresh summer fruits

**Glazed Pear and Macadamia Tart** - Sliced pears simmered in vanilla and butter in a sticky caramel sauce with macadamia nuts set in a sweet pastry base

**Lemon and Lime cheesecake** - A beautifully light cheesecake, served with a summer fruit coulis

**Apple Tart Tatin** - A sweet pastry base with juicy apples, glazed in sugar and butter

**Chocolate Profiteroles** - Choux pastry filled with Chantilly cream, served with chocolate sauce

**Citrus Fruit Bavaroise** - A light and fresh tangy citrus bavaroise (mousse) glazed and finished with citrus fruit

**Chocolate & amaretto torte** - A rich and indulgent chocolate truffle filling encased in sweet chocolate pastry, laced with amaretto

**Strawberries & cream** \* - simplicity at it's best. Organic, locally grown strawberries, and Devonshire double or clotted cream

**Eat With Englands trio of miniature puddings** \*\* - Three miniature versions of any of the above desserts, served on a glass wave plate.

All desserts served with Devonshire clotted or double cream as appropriate

\* £4.25 per head

\*\* £6.50 per head



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