



Subject to Style $\mathcal{E} \mathcal{S}$ Size Of Event

Brownies, Blondes, Fresh Fruit, Salted Caramel \& Chocolate Profiteroles.


Chocolate Oreo Cheesecake
White Chocolate \& Raspberry Cheesecake
Key Lime Pie with Italian Meringue
Bakewell Tart \& Amaretti Cherries Lemon Tart $\mathcal{E}$ Italian Meringue Baileys, White Chocolate and Malteaser Cheesecake Pumpkin Cheesecake, Salted Caramel, Candied Pecans Banoffee Pie \& Whipped Cream
Baked Ricotta and Orange Blossom Cheesecake, Honeyed Fruit \& Figs Loaded Pavlovas - Traditional or Exotic Fruit Filling Eaton Mess with Dims

Afternoon Tea
Finger Sandwiches (flexible on fillings)
Sausage Roll
Scones, Cream $\mathcal{E}$ Jam
Macaroons
Frosted Carrot Cake, Salted Caramel Eclair, Brownie $\mathcal{E}$ Lemon Posset

Special ‘Alice In Wonderland Afternoon Tea with Vintage Tea Party Set Up.
 Plated Vesserts

Lemon and Elderflower 'Garden’ Dessert, Raspberry Sorbet, Chocolate Soil, Edible flowers ( gfo )

White Chocolate and Almond Pan Cotta, Cherry Gel, Honeycomb, Kirsch Cherries (gf) ( Contains Gelatine )

Sticky Toffee Pudding, Salted Caramel Sauce, Honeycomb \& Vanilla Ice Cream

Flavoured Creme Brulee, Shortbread Biscuit (gfo )

Brioche Bread and Butter Pudding with White Chocolate and Raspberries, Creme Anglaise

Chambord $\mathcal{E}$ Kaluha Tiramisu with Chocolate Mousse $\mathcal{E}$ Hazelnuts

> Chocolate Fondant, Salted Caramel Sauce, Peanut Brittle $\mathcal{E}$ Ice Cream ( n )

Vegan Chocolate Orange Mousse, Berries $\mathcal{E}$ Whipped Cream, Caramelised Hazelnuts (n) (gf)

Mangomisu - Layered Mango, Sponge and Vanilla Mascarpone with Cointreau, Pistachios and Chambord Raspberries (n)

Any Cheesecake or Tart from the above Dessert Spreads
(n) Contains Nuts (v) Vegetarian (VeO) Vegan Option Available (gf) Gluten Free (gfo ) Gluten Free Option Available

