



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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