



# Eat With England

Master Caterers For All Occasions

E W E

## Desserts

£5.00 per person

**Maple & rhubarb crumble** – Fresh rhubarb roasted in maple syrup, topped with a traditional oatly crumble

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

**Lemon & lime cheesecake** – A beautifully light cheesecake, served with a summer fruit coulis

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

**Passion fruit brulee** – Rich Passion fruit & cream dessert finished with a crunchy layer of caramelised sugar

**Individual bread & butter pudding** – Bread, cream, butter & sultanas flavoured with nutmeg & topped with golden sugar

**Chocolate brownies** – Goey & rich chocolate fudge brownies, served with a raspberry coulis & dusted with cocoa powder. A chocolate lovers heaven!

**Classic lemon tart** – Melt in the mouth lemon filling in a rich buttery pastry, dusted with icing sugar, & served with a summer fruit coulis

**Individual summer fruit pudding** – Juicy Summer fruit Berries encased in layers of bread soaked in sugar & fruit juices, served with scattered berries & dusted with icing sugar

**Chocolate mousse** – Simple but so effective. A light & airy rich chocolate mousse, perfect for those who want the taste of chocolate & nothing else. Dusted with cocoa powder & served with a chocolate cigarillo

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

**Eat With England trio of miniature puddings** \*\* – Three miniature versions of the following desserts, served on a glass wave plate.

lemon & lime cheesecake / chocolate brownie / summer fruit pavlova  
chocolate & amaretto torte / chocolate mousse / chocolate brownie  
strawberries & cream / passion fruit brulee / summer fruit pavlova

\* £4.25 per head

\*\* £6.50 per head

