



Patisserie-Style Desserts

Select from the following options (minimum quantities of each dessert available upon enquiry):

Chocolate desserts:

Velvety chocolate mousse cups: smooth chocolate mousse cups topped with freshly whipped cream and white chocolate shavings

Chocolate truffles: dark chocolate & raspberry, milk chocolate & hazelnut, milk chocolate & coconut

Mini billionaire cheesecake pots: chocolate shortbread base topped with creamy cheesecake laced with smooth caramel and decorated with gold sprinkles and edible 24k gold leaf

Coffee & dark chocolate parfait pots topped with fresh whipped cream and chocolate shavings

Fruit desserts:

Tangy lemon posset dessert cups served with homemade shortbread pieces

Classic New York cheesecake pots topped with sugared strawberries

Tropical mini tartlets: vanilla pastry cases loaded with creme patissiere and topped with mango & passionfruit

Mini apple and cinnamon tarts topped with lattice pastry and cinnamon sugar

Pastries and cakes:

Classic profiteroles drizzled in dark chocolate ganache

Miniature eclairs loaded with raspberry cream and topped with fresh raspberries

Fresh fruit mille-feuille: freshly whipped cream sandwiched between sweet puff pastry sheets and topped with strawberries

Mini sticky toffee puddings drizzled with homemade toffee sauce

Custom desserts available upon enquiry!