

## **Trifle (pack of 12) - £20**

Classic layered summer dessert of fruit jelly, cream & jam Swiss roll, raspberry coulis, custard and a sweet whipped vanilla cream topping sprinkled with hundreds & thousands.

## **Ebony ivory mousse (pack of 12) - £20**

Half & half set rich creamy chocolate mousse. The first a dark bitter chocolate, topped with a sweet milky white chocolate mousse and finished off with dark & white chocolate curls.

## **Lemon delight (pack of 12) - £20**

Tangy & zesty lemon mousse set on a shortbread base, topped with fresh cream & lemon biscotti.

## **Tiramisu - £18**

This classic Italian dessert is made with layers of aromatic coffee sprinkled sponge fingers and sweet smooth mascarpone mousse finished off with light whipped cream, toasted almonds and cocoa powder.

## **Heavens so Sweet Profiteroles - £2.50 per portion (min order 6)**

Soft choux pastry balls filled with rich velvety dark chocolate marbled cream and topped with a light mousy white chocolate sauce then dusted with the finest Belgian cocoa powder

## **Strawberry tart (tray of 12) -£18**

This fresh fruit dessert is made in individual portions of sweet short crust pastry, based with light custard crème patisserie, topped with strawberry halves and glazed with strawberry jelly

## **Apple mac crumble pie - £20 (16 servings)**

A sweet buttery pastry case filled with Braeburn apple slices and topped with a buttery Demerara rich crumble mix littered with chopped macadamia nuts. Delicious hot with custard or cold with ice-cream

## **Key lime pie - £20 (16 servings)**

This American dessert is traditional made with limes grown almost all year round in the Florida Keys, hence its name. It's a creamy yet refreshing citrusy dessert of cream, condensed milk and lime set on a combination biscuit base.

## **Banoffee pie - £20 (16 servings)**

The famous classic combination of bananas and toffee! Rich creamy toffee sauce topped with slices of fresh banana, lightly whipped cream and chocolate shavings.



**Pecan pie - £25 (16 servings)**

A French inspired Southern US dessert of sweet syrupy pie filling loaded with whole pecan nuts all set in a short crust pie base. Delicious served with cream.

**Sticky toffee pudding (12 individual) - £20**

Beautifully, soft, moist sponge pudding sweetened with dates & dark brown sugar and served with a rich velvety caramel sauce.

**White chocolate, mascarpone and raspberry cheesecake - £25 (12 servings)**

A classic creamy cheesecake recipe laced with mascarpone & white chocolate and fresh raspberries and then finished off with raspberries & chocolate curls.

**Chocolate marble cheesecake - £25 (12 servings)**

A marble of rich dark chocolate and sweet milky white chocolate can be tasted in every bite of this dense and creamy baked dessert topped with a dark chocolate glaze with white chocolate curls. A heavenly treat for any chocolate lover!

**Chocolate mousse dessert - £15 (6)**

A chocolate sponge soaked with chocolate sauce is the base to this light airy velvety chocolate mousse dessert finished off with cream, a dusting of cocoa powder and a chocolate swirl.

**Strawberry mousse dessert - £15 (6)**

A light sponge soaked with strawberry coulis make a delicious base for this light airy fruity mousse dessert topped with a strawberry glaze and a chocolate swirl.

