

Individual Buffet Desserts

A selection of dessert for you to choose for your buffet **£3.50** per person

Malted Milk & Irish Coffee Torte

Crunchy biscuit base topped with milk chocolate truffle centred with a rich chocolate ganache.

Trio of Chocolate Mousse

Dark, milk & white chocolate mousse set on a sponge base.

Tartlette au chocolat

Butter pastry case with a thin biscuit layer filled with a rich chocolate ganache.

Tartlette au citron

Butter party case filled with a zingy lemon curd.

Strawberry & Prosecco Truffle

Vanilla sponge base topped with a white chocolate & prosecco flavoured truffle.

Raspberry Tartlettes

Butter pastry case with a layer of frangipane, hand finished with strawberries.

Raspberry & White Chocolate Delight

Crispy feuilletine base with almond topped with raspberry jam, almond biscuit, white chocolate bavaois finished with a raspberry jelly.

Chocolate & Salted Caramel Delight

Crispy feuilletine with almond topped with a layer of chocolate sponge, chocolate mousse salted caramel and finished with a mirror chocolate ganache.

Chocolate & Orange Cluster

A chocolate sponge base with a rich chocolate truffle and a tangy orange centre topped with a cream filled profiterole, chocolate gold glaze.

Manhattan Stack

Chocolate sponge base smothered with a dark chocolate truffle & toffee centre topped with a vanilla cream profiterole caramel glaze and white chocolate.

Meringue Nest

Meringue base filled with a flavoured cream and fresh berries.