

Speciality Catering

Dessert Selection

Individual chocolate trio mousse (dark, milk & white chocolate) set on a dark chocolate & crème Anglaise sauce.

Fresh Scottish Raspberry Cranachan

Assiette of Dessert

Profiteroles with warm chocolate sauce, Cinnamon Apple Cheesecake, Meringue nest with summer berries on a duet of fruit coulis.

Baked Apple pie & dairy Cream accompanied with crème anglaise.

Individual baked Alaska with fresh strawberries

**Warm Chocolate Brownie *'Good Enough To Get Married For'*
Served with Rich Chocolate sauce and Vinalla Ice cream**

Cranberry poached Pear with shortbread & vanilla sauce served with dairy cream

Fresh Raspberry Meringue Roulade

Dairy cream filled Profiteroles with warm chocolate sauce

Lemon Pavlova roulade with flakes of chocolate and soft hot fudge

Dark Chocolate Cube filled with summer berry sorbet and chocolate sauce & fresh raspberrie compote

Raspberry eton mess with white chocolate drpops, raspberry sauce & sprinkled with chopped mint

Summer Fruit Pavlova set on a duet of fruit coulis.

Fruit compot crème brulee served with amaretto biscuits

Rhubarb Pie accompanied with crème anglaise.

Fresh fruit salad or Summer berry fruit salad

Cheesecake *Every!* Flavour you Require

Some suggestions : Lemon, Strawberry, Baileys, Raspberry, Mint Aero, Raspberry & White Chocolate, Sneekers, Pineapple, Malteser.

An individual Crème Brulee served with fresh cream & a selection of Fresh summer fruits in a chocolate tulip

Light Baileys Irish Cream Cheesecake with a Drizzle of Warm Chocolate Sauce and Vanilla Ice cream

Banoffi Meringue Roulade with Dairy Cream and Soft Warm Fudge

Individual Fresh Strawberry Pavlova with Channel Island Cream

Summer Fruit Tartlet Set on a Pool of Cream Anglaise accompanied with Fresh Raspberries & Raspberry Coulis

Individual Apple and Mixed Berry Crumble with Crème anglaise and Rich Vanilla Ice cream

Local Fivemiletown Cheese plate selection with fresh fruit & Biscuits

