



## Dinner Party Dessert Selection

- Vanilla Cream Pana Cotta with a Berry Compote and Homemade Shortbread Biscuit.
- Exotic Fresh Fruit Salad with Crème Fraiche.
- Crème Brulee - Vanilla, Raspberry or Strawberry.
- Belgian Chocolate Fudge Pudding with Extra Thick Double Cream, Chocolate Sauce and Fresh Raspberries.
- Baked New York style Blueberry and Vanilla Cheesecake with Blueberry Compote.
- Caramelised Bananas with a Rum and Honey Sauce and Walnut Ice Cream.
- Sticky Toffee Pudding with Hot Fudge Sauce, Whipped Double Cream and Caramelised Pecan Nuts.
- Glazed Tarte au Citron with Chantilly Cream.
- Tiramisu.
- Chilled White Chocolate Soufflé with Cointreau.
- A Brandy Snap Basket filled with Strawberries and Whipped Cream.
- Seven Fruit Summer Pudding with a Blackcurrant and Raspberry Coulis and Extra Thick Double Cream.
- Hot Chocolate and Grand Marnier Soufflé with Cream and Fresh Raspberries.
- Layers of Wafer-Thin Hazelnut Shortcake filled with Strawberries and Extra Thick Double Cream.
- Chilled Tangy Lemon and Lime Soufflé.

- Raspberry Pavlova.
- Traditional Sherry trifle.
- Apple, Cinnamon and Almond Frangipane tart with Toffee and Pecan Ice cream or Custard.
- Succulent English Strawberries with Cream.
- Whisky and Orange Marmalade Bread and Butter Pudding
- Salted Chocolate and hazelnut Brownies with Vanilla Ice Cream
- Intense Chocolate Pots
- Homemade Crumbles: *Peach Caramel, Dutch Apple, Rhubarb, Gooseberry or Forest Fruits. All served with either Homemade Custard, Vanilla Pod Ice Cream or Extra Thick Double Cream.*
- Profiteroles with Chocolate Sauce.
- Banoffee Pie.
- Steamed Cherry and Coconut Sponge with Vanilla Sauce.
- Pear and Almond Tart with Homemade Custard Sauce.
- Steamed Chocolate Sponge Pudding with Chocolate Crème Anglaise.
- A selection of English and Continental Cheeses are available to guests, please inform the Chef of your favourite cheeses and he will get them for your function (Biscuit Assortment and a Fresh Fruit Platter included on Cheese Board).
- Fresh Ground Coffee and Petit Fours

M. 07940 872 513

T. 01625 575 703 [www.thedinnerpartycompany.com](http://www.thedinnerpartycompany.com) [info@thedinnerpartycompany.com](mailto:info@thedinnerpartycompany.com)