

# **Lamb Catering**

## **TABLE SERVED DESSERTS**

Chocolate and Coffee Tart, Honeycomb Ice Cream

Raspberry and White Chocolate Mousse, Clove Syrup

Pear and Chocolate Crumble, Caramel Ripple Ice Cream, Hot Custard

Flour-less Chocolate Cake, Burnt Orange Sauce, Orange Ice Cream

Tiramisu

Yogurt Panna cotta set in glass, Strawberries, Vanilla Pod Sorbet

Lemon and Passion Fruit Curd Meringues, Mint & Lemon Syrup

Gratin of Warm Seasonal Fruits, Vanilla Shortbread, Honey Ice Cream

Oranges poached in Cinnamon, Star Anise Panna cotta

Amaretto roasted Peaches, Vanilla Mascarpone, Ginger Snaps

Strawberry and Kiwi Pavlova

Lemon Meringue Posset

Classic Tarte au Citron, Raspberry Sorbet

The English Summer Pudding, Clotted Cream Ice Cream

‘Eton Mess’

Organic Cotswold Brie, Plum Jam, Pepper Crackers

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**Trio of Desserts: (£2.50 supplement)**

*Pecan Nut Chocolate Brownie, Clotted Cream, Raspberries  
Strawberry and Kiwi Pavlova, Toasted Almonds  
Lemon Posset*

*Banoffee Pie  
Elderflower and Blueberry Jelly  
Dark and Rich Chocolate with Orange Cream*

*Dark Chocolate and Amaretto Brownie, Raspberries  
Lemon Tart  
Tiramisu*

*White Chocolate and Pistachio, Raspberry Coulis  
Summer Pudding  
Lemon and Passion Fruit Curd Meringue*

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## BUFFET DESSERTS

*All Desserts are beautifully garnished and served with Pouring Cream*

Dark Chocolate & Raspberry Roulade with Drambuie Cream

Profiteroles with Warm Chocolate Sauce

Chocolate & Toffee Crunch Pie

Dark Chocolate Truffle

Banoffee Pie

Pecan Pie

Strawberry & Kiwi Pavlova

Classic Tarte au Citron

Fresh Fruit Salad

French Apple Tart

Lemon & Ginger Cheesecake with Summer Berries

'Eton Mess'

*A mix of Fresh Strawberries or Raspberries with crushed Meringue and Drambuie Cream*