

# RAYWADE CATERING

## *Dessert Choices*

Blueberry and Marscapone Cheesecake

Fresh Strawberry or Fresh Fruit Pavlova

Pina Calada Panna Cotta - Caramelised fresh Pineapple topped  
with a smooth Coconut cream Panna Cotta

Chocolate roulade filled with Cointreau cream and served  
with Belgian Chocolate sauce

Chantilly cream and Fresh Raspberry Roulade with Raspberry Coulis

Real lemon Tart with Honeyed Marscapone

Old English Raspberry and Bristol Cream Trifle topped  
with Acorn Organic cream and Toasted Almond flakes

Sally's Recipe Banana and toffee tart

Vanilla Bean Pannacotta with Poached blueberries

Platter of sliced fresh fruit with Honeyed Marscapone

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## *Dessert Choices*

Belgian Chocolate and Cognac Mousse served with Orange scented cream

Homemade Profiteroles filled with Cointreau pastry cream and served  
with Belgian Chocolate sauce

Homemade Tiramisu

Summer Berries in pink Cava Jelly with Vanilla bean Ice Cream

Crème Brûlée

Traditional fruit pie with Organic double cream

A selection of English and Continental Cheese with Biscuits, Celery and Grapes