

## DESSERTS

*Handmade & individual, can be served as a single pudding, as a whole to share, His and Hers or as part of a trio, you decide – here are just a few to consider*

- Tarte au citron
- Passion fruit and mango Pavlova
- Hazelnut & cappuccino cheesecake
- Treacle tart
- Tiramisu
- Banoffee pie
- Champagne jelly with a brandy syllabub
- Classic crème brûlée
- Fresh berry meringue & clotted cream
- Lemon posset with raspberries and shortbread biscuit
- Passion fruit & coconut panna cotta with a raspberry and passion fruit coulis
- Pecan pie with a scoop of clotted cream
- Poached summer fruit with basil ice cream
- Rich chocolate truffle torte with blackberry cream
- Spiced poached pears with hot chocolate sauce & vanilla ice cream
- Tarte au citron
- Winter raspberry mouse
  
- Dark chocolate mousse with a Cointreau sponge
  
- Traditional Eton mess
  
- Sticky toffee pudding with butterscotch sauce and clotted cream
  
- Rich dark chocolate pot crowned with strawberries and cream
  
- Lavender Crème Brûlée
  
- Exceptional English cheese board, biscuits & grapes

## EVENT TERMS AND CONDITIONS

- Prices are based on a minimum of 60 adult guests and are guaranteed once your event is confirmed
- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions
- A further (non-refundable) 50% of the remaining balance will be required 2 months before your event
- The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 1 month before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery and linen can be included in our quote
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- Insurance – we strongly advise that you take out event insurance
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case.
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- We do not remove rubbish unless by prior arrangement, for which there is a charge
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- Ingredients are subject to availability and change

## CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given