

# Dessert Canapé Menu

## TARTS

### **LEMON MERINGUE PIE**

Sweet pastry with rich lemon curd filling, topped with a smooth Italian meringue

### **BLUEBERRY AND VANILLA TART**

A sweet pastry shell filled with rich crème patisserie, topped with a Blueberry Compote

### **RHUBARB AND GINGER CRUMBLE**

Sweet pastry filled with rhubarb and ginger compote, topped with an almond biscuit crumble

### **PASSION MERINGUE**

Sweet pastry with a lemon filling, topped with exquisite Passion fruit Meringue

### **CHOCOLATE ORANGE TART**

Chocolate Sweet pastry filled with a delicious smooth Chocolate and Orange filling, dusted with Dutch cocoa

### **APPLE AND BLACKBERRY CRUMBLE**

Sweet pastry filled with an Apple and Blackberry compote, topped with an almond biscuit crumble

## SLICES

### **MAZARAN SLICE**

Layers of Sacher sponge, Praline Cream and Chocolate Ganache

### **OPERA SLICE**

Layers of almond sponge, Chocolate ganache and Coffee Cream

### **FRAMBOISE SLICE**

Raspberry Cream with layers of Victorian Sponge

### **CLAIRFONTAINE**

Fudge Cake Slice, Orange Cream and Chocolate Ganache



*Passion Meringue*



*Mazarin Slice*



*Framboise Slice*



*Treasure Island*



*Pistachio & Chocolate Gateaux*

## **CHEESECAKES**

### **VANILLA AND MANGO CHEESECAKE**

A sweet biscuit base topped with Vanilla Cheesecake and mango glaze, wrapped in white chocolate

### **BLACKCURRANT CHEESECAKE**

Blackcurrant glazed Cheesecake with shards of chocolate

### **BAKED LEMON AND SULTANA CHEESECAKE**

A classic baked lemon and sultana cheesecake

## **MINI GATEAUX**

### **CASSIS MIRROR**

Blueberry and Yoghurt Cream with a sponge layer and Biscuit base

### **BLACKFOREST**

Sacher sponge, Cream and Morello Cherries

### **CHOCOLATE AND BANANA IMPERIAL**

Caramelized Banana, Belgian Chocolate Mousse and Almond Sponge

### **RASPBERRY AND CHOCOLATE BOMBE**

White and dark Belgian Chocolate dome, filled with layers of Raspberry Jelly, Chocolate Mousse and Pistachio Biscuit

### **TIRAMISU PARCELS**

A modern twist on the classic Tiramisu  
Layers of Victorian Sponge, Coffee Syrup and Mascarpone Cheese encased in a white chocolate parcel

### **PASSIONFRUIT DELICE**

Passionfruit Bavarois, Victoria Sponge encased in a teardrop of Chocolate

### **PISTACHIO AND CHOCOLATE**

Chocolate Marquise, Pistachio Cream and Sacher Sponge

### **GATEAUX CAFÉ**

Coffee Cream encased with Almond Sponge

### **TREASURE ISLAND**

White Chocolate Cream, passion fruit jelly and coconut biscuit

All dessert canapés are gluten-free by ingredient. All desserts are available in larger sizes upon request.