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# Desserts

# Tarts, Pies and Braids

- Tart Tatin
- Treacle Tart
- Lemon Meringue Pie
- 🔲 Italian Rich Chocolate Tart
- Apple Strudel with Filo Pastry
- Rich Lemon Tart
- Banoffee Pie
- Normandy Pear Tart
- Latticed Cherry Pie
- Apricot & Almond Tart
- D Plum & Almond Tart

## Roulades

- Lemon Roulade Filled with Strawberries
- C Rich Chocolate Roulade
- Blueberry and Raspberry Roulade
- Hazelnut and Raspberry Roulade
- Strawberry Roulade
- Pavlova Roulade with Lemon Cream & Blueberries
- Coconut Pavlova Roulade with Apricot & Passion Fruit
- Pecan Roulade Filled with Strawberries

#### Meringues

- Brown Sugar Meringue Pyramid Layered with Stem Ginger and Pineapple Cream
- Brown Sugar Meringue Pyramid Layered with Cream and Plums
- Lemon Cream Meringue
- Apple and Cinnamon Vacherin (Cinnamon Meringue with Spiced Apple, Sultana CreamMixture)
- Hazelnut and Raspberry Vacherin
- 🔲 Roasted Oatmeal & Raspberry Vacherin
- Tropical Fruit Pavlova
- Gooseberry Syllabub Pavlova (Summer)

#### Desserts serve between 10-12 unless stated

### Gateau's and Cheesecakes

- Toffee Pudding (Toffee Sponge with Chopped Dates, П Covered in Toffee Sauce) Individual Toffee Pudding with Toffee Sauce ☐ Light Lemon Cheesecake on a Chocolate Biscuit Base Banana Choux Ring (Filled with Bananas and Cream & Topped with Thick Chocolate Sauce) Apple Choux Ring (Filled with Creamy Spiced Apple Filling and Topped with Caramel) Drambuie & Orange Cheesecake Π Strawberry Choux Ring (Filled with Strawberries and Cream and Topped with Caramel) Pecan and Butterscotch Torte (Pecan Nut Sponge Filled and Covered in Butterscotch Cream) Π Chocolate Junkyard (for kids young & old) Π Chocolate Swirl Cheesecake Mar Bar Cheesecake New York Cheesecake Baked Blueberry Cheesecake Π Lemon Curd Cheesecake Individual Desserts (min order 12\*) Individual desserts are supplied in returnable dishes Crème Brûlée Crème Brûlée with Raspberry & Vanilla Π Crème Brûlée with Blackcurrant Crème Brûlée with Espresso & Tia Maria Crème Brûlée with Baileys & Coffee Π Chocolate Mousse served with Fresh Cream & Raspberries
  - Chocolate Orange & Cointreau Brioche Bread & Butter Pudding
  - Chocolate & Hazelnut Brioche Bread & Butter Pudding
  - Chocolate Banoffee Brioche Bread & Butter Pudding
  - 🔲 Raisin & Cinnamon Brioche Bread & Butter Pudding
  - Chocolate Brownies
  - Chocolate Sauce for Brownie