



# Alfresco Catering Desserts

## Truffle Tortes

### **Truffle Torte**

Certainly the richest and smoothest dessert you have ever tasted. An incredible combination of rum, Belgian chocolate and double cream

### **Black Cherry and Kirsch Truffle Torte**

A different take on our popular dark truffle torte. Decorate with Black Cherries and dark Belgian chocolate

### **Double Chocolate & Orange Truffle Torte**

A dark truffle layer flavoured with Cointreau is topped by a white chocolate truffle, decorated with Kumquats and Rossini biscuits

## Traditional Desserts & Tarts

### **Lemon Meringue Pie**

A wonderful tart yellow filling topped with lashings of meringue

### **Bakewell Tart**

A traditional Lancashire dessert, delicious served hot or cold

### **Banoffee Pie**

A biscuit base with a toffee filling and a layer of fresh banana topped generously with fresh cream

### **Morello Cherry Pie**

Shortcrust pastry pie filled with morello and black cherries

### **Blueberry Bakewell**

Juicy blueberries combined with the Bakewell tart are a yummy addition

### **Keylime Pie**

A superb American classic combining limes, condensed milk/eggs and then decorated

### **Salted Caramel Chocolate Brownies**

Our fabulous brownies have a layer of salted caramel, then our rich double cream fudge and a drizzle of caramel.

## Luxury Gateaux

A rich vanilla Bavaois and fruit of your choice are set between light sponge, then decorated with lashings of fresh cream.

Coffee and Mandarin -Black Forest - Raspberry - Strawberry

# Roulades

Our own genoise sponge generously filled with double cream and the flavour of your choice. All individually and beautifully decorated.

Mandarin and Cointreau  
Mint and Chocolate  
Caramel and praline  
Blackcherry and Kirsch  
Orange and Lemon Roulade  
Strawberry  
White Chocolate and Raspberry

# Fruit Frangipans

## Fruit Frangipans

A short crust pastry case is filled with a rich frangipan, topped with a fruit of your choice and then decorated with pastry latticing.

Apricot  
Black Cherry  
Pear  
Plum

# Chocolate Classics

## White Chocolate & Strawberry Tart

Smooth white chocolate, cream and crème fraiche combined beautifully with a layer of fresh strawberries & chopped chocolate brownie.

## White Rocky Road

Maltesers and marshmallows are folded into a wonderful white chocolate mixture. Decorated with marshmallows and maltesers.

## Chocolate Pecan Pie

A wonderful combination of chocolate and pecan nuts.  
A very rich dessert indeed.

## Rocky Road

Brownies and marshmallows are folded into a wonderful chocolate mixture. Decorated with marshmallows & drizzled with chocolate.

## White Chocolate Mud Pie

White chocolate version of the traditional mud pie. Absolutely scrumptious.

## Mud Pie

A luscious American chocolate dessert. The rich, yet wonderfully light chocolate cream is set on a crunchy chocolate base. A real American dream.

## White Chocolate and Raspberry Tart

Smooth white chocolate, cream and crème fraiche blended together on a layer of raspberries and chocolate brownies.

## White Chocolate Mud Pie

White chocolate version of the traditional mud pie. Absolutely scrumptious

## Mud Pie Duo

A layer of dark mud pie, topped with a layer of white mud pie decorated with Rossini biscuits.

## Chocolate and Orange Tart

A moist chocolate and orange tart.

## Salted Caramel Chocolate Brownies

Our fabulous brownies have a layer of salted caramel, then our rich double cream fudge and a drizzle of caramel.

# Apple Desserts

## **Normandy Apple Tart**

A layer of sliced Bramley apples soaked in Calvados is displayed on a bed of pureed apples.

## **Dutch Apple Pie**

Fresh Bramley apples are cooked with brown sugar, spices and sultanas. The pie is finished with pastry latticing and glazed.

## **Apple Pie**

Bramley apples and a little mixed spice make a perfect filling for this pie.

## **Luxury Apple and Berry Pie**

Bramley apples mixed with forest berries are attractively decorated with a lattice top.

## **Apple Paris Tart**

A layer of sliced Bramley apples is displayed on a layer of crème patisserie, then glazed.

## **Apple Fruit Crumble Tarts**

A luscious filling of Bramley apples with fruit of your choice topped with brown sugar butter crumble. Apple/Plum  
Apple/Cherry Apple/Blackberry

# Baked Cheesecakes

## **Baked Lemon Curd Cheesecake**

The tang of lemon and creaminess of the cheese make a great partnership finished with lemon curd glaze

## **Baileys Cheesecake**

Wonderfully smooth and creamy with powerful flavoh tofur of Baileys... yum!

## **Orange, Cointreau and Fig**

Figs soaked in Cointreau topped with smooth creamy orange cheese, decorated with fresh fruit.

## **Honey and Cinnamon Cheesecake**

The combination of honey and cinnamon is totally sublime.

## **Morello Cherry Cheesecake**

Morello cherries are folded into the cheese mixture and then decorated with a flash of raspberry coulis.

## **Caramelised Apple Crumble Cheesecake**

A base of caramelised apple, topped with the cheese mixture and finished with crumble.

## **Baked Lemon & Ginger Cheesecake**

A match made in heaven! Fresh lemon and crushed ginger folded into soft cheese and cream.

## **Oreo Cheesecake**

Smooth creamy cheesecake with an infusion of Oreo biscuits

## **Daim Bar Cheesecake**

Daim bar is mixed throughout this cheesecake decorated with Daim bar and drizzled with toffee.

# Fruit & Apple Pies

A short crust pastry case filled with stewed Bramley apples together with:

Apple and Apricot

Apple and Blackcurrant

Apple and Morello Cherry

Apple and Raspberry

Apple and Blackberry

# Tortes and Tarts

## \*\*\*\*Millionaire Tart

Set on biscuit base, a layer of condensed milk and butter fudge, topped with double cream and Belgian dark chocolate frosting. Finished with white chocolate

## \*\*\*\*Gentlemans Tart

A butter pastry is filled with banoffee mixture topped with rum soaked sponge and finally decorated with chocolate fondant.

## Italian Walnut Flan

Syrup, honey and double cream are mixed together with chopped walnuts, placed in a pastry case and baked. Fans of our treacle tart will certainly enjoy this dessert

## Tarte au Citron

A gorgeous creamy rich filling poured into a crispy all butter sweet pastry.  
(Made with double cream)

## Peanut Butter and Chocolate Pie

A wonderful peanut filling topped with rich chocolate.

# Choux Pastry

## Baileys Profiteroles

Served with chocolate sauce

## Profiteroles

Sold with a generous portion of chocolate sauce

## Profiterole Cake

The choux balls are filled with caramel cream on a chocolate biscuit base finished with chocolate

# Pavlovas

our famous meringue shell made with fresh egg white and caster sugar is now larger, and the inside is coated with a layer of Belgian chocolate.  
(The chocolate helps seal the shell from the cream to keep it stable for longer!)

## Fruit of the Forest

Strawberry

Raspberry

Toffee and Almond

Lemon meringue

Chocolate

Diam Bar Pavlova

Malteser Pavlova

White Chocolate & Raspberry

# Set Cheesecakes

## Luxury Cheesecakes

All our cheesecakes are made with fresh cream, eggs and cream cheese. The fruit as well as being displayed on top is also folded into the cheese mixture for extra richness.

Blackberry

Mango

Strawberry

Raspberry

Mandarin

# The Treacle Selection

## Treacle Tart

A typical sticky pudding finished with pastry latticing.

## Pecan Treacle Tart

Our Fabulous treacle tart topped with pecan nuts.

## Treacle Orange Tart

The old nursery dessert with difference! Sweet and Sticky with fresh marmalade added.

## Treacle Lemon Tart

If you like your treacle tart a little tangy, this is one for you.

## Ginger Treacle Tart

Crushed treacle takes the traditional treacle tart to the next level.

# The Puddings

## Sticky Toffee Pudding

Our own rich, moist toffee cake with dates, supplied with a generous portion of homemade toffee sauce

## Sticky Chocolate Pudding

Our own rich, moist chocolate cake with coconut, supplied with a generous portion of homemade chocolate sauce.

## Sticky Ginger Pudding

Our own rich, moist ginger cake with chunks of crystallised ginger, supplied with a generous portion of homemade ginger sauce.

## Luxury Bread and Butter Pudding

Philip's special recipe, made with double cream.  
His favourite puddings – need I say more!

## Lemon Brioche Pudding

The combination of lemon and brioche baked with double cream is pure perfection.

## Bailey Brioche Pudding

Soft brioche baked with double cream and Bailey, superb!!

