

Desserts

Tarts

Classic rich dark chocolate tart

Lemon tart with a fruit coulis

Strawberry and rhubarb tart

Old fashion apple pie, with or without sultanas and cinnamon

Baked pear and honey custard tart

Tiramisu

Layers of sponge fingers flavoured with coffee, mascarpone cheese and cream then dusted with cocoa

Banoffee pie

Biscuit base filled with soft toffee and bananas then finished with cream

Mississippi mud pie

A very rich soft mousse chocolate cake

Zuccotto

A traditional Italian dessert. Chocolate sponge filled with meringue, oranges, Cointreau and cream

Summer pudding

Lemon or lime meringue pie

Trifle

One of our most popular deserts, pear and lime

Strawberry sherry

Chocolate

Rhubarb & Custard (when in season)

www.lynscatering.co.uk

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Cheesecakes

Lemon and lime

Baileys dark chocolate

Baileys white chocolate

Milk chocolate

Coffee

Strawberry

Pineapple and coconut

Baked glace' ginger and pineapple

Butterscotch pecan

Crumbles

Plum and marzipan

Christmas: pears, apples, bananas, cranberries and mincemeat

Strawberry, peach and ginger

Rhubarb and strawberry

Bread puddings

With sultanas

Marzipan

Chocolate

Baileys and bananas

Ginger jam

Steam pudding

Chocolate with a dark chocolate sauce

Sultana and vanilla

Syrup

Ginger

Traditional

Fruit pavlova individual

Chocolate roulade or lemon roulade

Lemon syllabub

White chocolate mousse

Amaretto truffle torte

Sticky toffee pudding with a rich butter toffee sauce

Creme brulee

Profiteroles with a chocolate liqueur sauce