



Every Ingredient for Exceptional Entertaining



## Fall Winter Menu

### Buffet Desserts

Apple Cranberry Pecan Crumble  
served warm with chantilly cream

Apple Tart with Spiced Brown Butter  
rustic tart with hints of cinnamon, anise and clove served with a brandy caramel sauce

Black Forest Trifle  
finished with chocolate curls

Chocolate Caramel Tart with Fleur De Sel  
tender shortbread crust filled with dulce de leche and a dark chocolate ganache and finished with flaky fleur de sel

Chocolate Truffle Cheesecake  
creamy white chocolate cheesecake embedded with rich dark chocolate truffles

Dark Cherry and Pear Almond Crumble  
served with vanilla bean chantilly cream

Eggnog Trifle  
creamy eggnog flavoured cream with layers of coffee-dipped lady fingers and chocolate

Mascarpone Cheesecake  
flavoured with dulce de leche and cocoa praline

Passion Fruit and White Chocolate Mousse Cake  
layers of light and creamy white chocolate, passion fruit mousse and white sponge cake finished with white chocolate curls

Spiced Pumpkin Cheesecake  
baked on a biscotti crust and topped with dark chocolate curls

Sticky Toffee Pudding  
served with toffee sauce and spiced cream

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