anna's kitchen

CATERING FOR ALL OCCASIONS

Dessert Menu

Dessert truly is the happy ending to a sumptuous meal or the centre piece to a delectable buffet. We offer an array of decadent desserts which we can present in a number of ways. For a buffet we go for the ultimate visual appeal and display your chosen desserts on a bespoke mirror chandelier at the centre of your table.

For the end of a dinner party we offer plated desserts or a trio of small desserts – ideal for those that find it hard to choose one dessert. We can advise on good flavour combinations. As a guide, 16-18 portions costs £25.

- Fresh cream and passion fruit chocolate profiteroles
- Amaretti and chocolate torte
- Pavlova piled high with vanilla cream, mango and strawberries
- Treacle tart served with crème anglaise or homemade vanilla ice-cream
- Fruit salad with thyme and ginger
- Glazed lemon scented tart with raspberries
- Traditional apple pie served with thick cream
- Chocolate roulade filled with thick cream and Morello cherries
- Almond and orange scented meringue roulade filled with passion fruit cream and raspberries
- Banoffee pie
- Traditional almond bakewell and crème anglaise
- Sticky toffee and chocolate pudding with toffee sauce
- Chocolate swirl cheesecake
- Chocolate and pecan brownies topped with mascarpone
- New York cheesecake
- Peach, ginger and raspberry crunchy crumble and vanilla ice-cream
- Pear tart tatin

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