

Assiette of Desserts



The assiette of desserts started in June 2008 with a request from a client last year who was organising a murder mystery evening for their birthday weekend at Rectory Park in Slimbridge. I thought it might be popular with other people too. Suddenly it's a best seller!

Some people choose one of the selections we have done in the past – as seen here:

<http://www.thecotswoldfoodyear.com/search/label/assiette%20of%20desserts>

There are also photos of the assiette of desserts on our Facebook page:

<http://www.facebook.com/album.php?aid=319845&id=261789905206>

You can click on the underlined items below to link to pictures & more info (if you are reading this in the word version rather than online press control button and right click on the link).

If you wanted to go for the assiette of desserts there is a choice of 5 different desserts (same 5 for the whole group) from the canape menu:

Glazed lemon tartlets

Strawberries and cream tartlets

Mini dark chocolate tarts

Caramelised clementine tartlets

Mini pecan pie

Mini lemon meringue pie

Mini rum babas

Mini chocolate eclairs

Raspberry shortbread

Mini strawberry meringue roulade

Mini lemon meringue roulade

Mini blueberry and white chocolate cheesecake

Mini tarte tatin - apple, pineapple or banana

Mini bread and butter pudding - traditional, lemon curd, chocolate-orange or Baileys

Chocolate torte

Almond and apricot madelines

Shotglass of tiramisu

Chocolate dipped strawberry

Spoon of mini sticky toffee pudding with sticky toffee sauce



Shotglass of home made sorbet – Raspberry, orange, mango, gin and tonic, mulled cider, Earl Grey or

NEW FOR AUTUMN 2011 – mulled wine sorbet: choose one

Shotglass of home made ice cream – coffee, baileys, strawberries and cream etc – choose one

Mini creme brûlée

Shotglass of eton mess

Cont.

Rhubarb and rosewater jelly (in rhubarb season)

Shotglass of café affogato

Shotglass of white chocolate mousse with blueberries

Mini bakewell tart

Shotglass of pimms jelly

We can also cater for guests with dietary requirements – such as a diabetic assiette of dessert made in June: <http://www.thecotswoldfoodyear.com/2010/06/diabetic-assiette-of-dessert.html> and dairy free version here:

<http://www.thecotswoldfoodyear.com/2010/02/dairy-free-assiette-of-desserts.html>

All these are made fresh to order. Due to the extra amount of work involved in the assiette of dessert there is a £3.00 surcharge for this.