



# HOT BUFFET MENU

## DESSERTS

### FRUIT PLATTER

A Selection of seasonal and tropical fruits, A selection of nuts and refreshing Creme Fraîche

### DESSERT PLATTER

(Up to 4 desserts per Guest)

Mini White Chocolate Mousses, Mini Brownies, Mini Raspberry Tarts, Mini Tarte Aux Citron, Mini Eclair, Mini Frangipan tarts with almonds, Strawberry and Chocolate bites, Mini Meringues with Strawberries and Pimms cream, Baklava bites, Mini Cheesecakes

### CROQUEMBOUCHE

A Tower of Profiteroles filled with Salted Caramel Creme Patisserie finished with Spun Sugar Based on 5 profiteroles per customer. This is a real show stopper and also a traditional French Wedding Cake