**Dessert Buffet Menu**

All our desserts are homemade and finished to a high standard to create a stunning and delicious display ideal for any event. For a dessert table, we recommend ordering 2-3 items per person with a variety of 5-6 different items in total. A minimum order quantity of 12 applies for each item you choose.

Where flavours are not specified, we are happy to provide further suggestions for you to choose from or just let us know your favourite flavours. Similarly, if your favourite dessert isn’t listed, our menu isn’t set in stone so please ask and we’ll do our best to bring your dessert dreams to life!

|  |  |  |
| --- | --- | --- |
| £1 each | £1.50 each | £2 each |
| Triple chocolate brownies\*  Blondies\*  Rocky road / tiffin\*  Cookies\*  Lemon bars\*  Flapjacks\*  Viennese whirls | Millionaire’s flapjacks\*  Moulded rocky road (hearts)  Macarons  Cupcakes  Eclairs  Personalised fondant covered biscuits | Mini lemon meringue pies  Mini cheesecakes  Mini berry pavlovas  Iced Bakewell tart slices  Key lime pie slices  Baklava |

\*Can be halved to make bitesize portions

Please contact us about any dietary requirements and for full allergen information.

**Delivery and Set Up**

Desserts are available for collection from NE8 3JA at no extra charge and will be provided on reusable lidded platter trays which will need to be returned to us after your event (refundable deposit applies). Delivery is charged at 45p/mile (each way) and we can deliver up to 20 miles away. Afternoon tea stands are also available for hire at an additional cost of £3-£5 per stand, which includes assembly, disassembly, and cleaning. If you would like us to set out the desserts onto the stands for you, this can be arranged at a small additional cost. Tablecloths, plates, cutlery and napkins are not provided.