

A top-down view of a white oval plate featuring a central chocolate cake with white cream and nuts. The cake is surrounded by decorative elements: a dollop of cream with a raspberry and a yellow flower on the left, and another dollop of cream with a yellow flower on the right. There are also chocolate drizzles and a small chocolate piece at the top. The plate is set against a dark background.

SPRING
SUMMER

DESSERTS

DINNER PARTY CARTERING

WITH FRUIT

Piles of Strawberries and Cream
Vanilla Pannacotta with Raspberry Compote
Rhubarb and Blackberries Crumble
Almond Pavlovas with Berries and Elderflower Cream
Lemon Posset and Strawberry Eaton Mess in Martini Glasses
Mango Tarte Tatin and Pistachio Ice Cream

WITH CHOCOLATE

Valrhona Chocolate Salami with Digestives and Meringue Dust
Chocolate Fudge Brownies and Vanilla Ice Cream
White Chocolate and Pear Moelleux
Gianduja and Pear Chocolate Cake with Clotted Cream and toasted Hazelnuts
Bunnet of Piedmont (a chocolate and Hazelnuts Crème Brûlée) served with Apple and Raisin Beignet

CAKES

Individual Summer Pudding served with homemade Custard
Simple and Sharp Glazed Lemon Tart with a Raspberry Coulis
Mascarpone Cheese Cake with Lemon Strawberries
Classic Tiramisu
Moist Honey Cake with Crème Fraîche
Mocha Cheesecake with Vinsanto Biscotti

StandByChef Ltd

Studio 1 Europa Studio,
Victoria Road, NW10 6ND

Office 02089631465 **Mobile** 07932616031

www.standbychef.co.uk paco@standbychef.co.uk

VAT registration number: 839738081, Company number 07828602