

DESSERT MENU



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DESSERTS

[CHOCOLATE MOUSSE]

Rich chocolate served in a chocolate cup

[CHOCOLATE BROWNIES]

A dense chocolate cake, served with vanilla cream

[HAZELNUT PAVLOVA]

A meringue-based dessert with a crisp crust hazelnuts, topped with whipped cream & berries

[TARTE AU CITRON]

Pastry tart filled with a delicious lemon centre and topped with crème fraiche

[PEAR AND ALMOND TART]

Pastry tart filled with pears and frangipane

[SEASONAL FRUIT TART]

Pastry tart filled with crème patisserie and mixed seasonal fruit on top

[LEMON MERINGUE PIE]

Sweet pastry with a lemon custard, topped with fluffy meringue

[EXOTIC FRUIT SALAD]

A mixture of fresh fruit, topped with whipped cream

[TIRAMISU]

Sponge cake soaked in coffee and brandy and layered with mascarpone cheese

[CHEESECAKE OF THE DAY]

A rich creamy soft cheesecake and crisp biscuit base

[ETON MESS]

Whipped cream and fresh berries, topped with crumbled meringue

There is a minimum of 8 people for desserts. Numbers must be given in multiples of 8.

Accommodations can be made for special dietary requirements (ie. Gluten Free, Vegan, Halal).

Orders are required to be made and confirmed with accurate numbers by 10am of the working day before the event.

Without 36-hours notice for cancellations, full amount is payable.

We offer free delivery between 9am and 2pm in the Old Street area. Charges apply outside of this area.

