

# TIP TOP CATERING

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## DESSERTS

### TARTE AU CITRON

- A LOVELY BALANCE OF SHARP AND SWEET. A LIGHT SUGAR PASTRY BASE WITH A TANGY SET LEMON CURD. SERVED WITH SEASONAL BERRIES AND CHANTILLY CREAM

### RASPBERRY AND ALMOND FRANGIPANE TART

- A CLASSIC COMBINATION OF ALMOND AND SOFT FRUITS, SERVED WARM TO REALLY BRING OUT THE FLAVOURS. SIMILAR TO A BAKEWELL BUT RICHER WITH THE ALMOND BASE. SERVED WITH A RASPBERRY COULIS AND CREME FRAICHE

### VANILLA PANNA COTTA WITH CARAMELISED ORANGE

- LIGHT AND CREAMY IS THE BEST WAY TO DESCRIBE THESE ITALIAN DESSERTS. THE VANILLA ADDS RICHNESS WHILE THE ORANGE ADDS A CITRUS NOTE. FINISHED WITH A GRAND MARNIER CARAMEL SAUCE

### STICKY TOFFEE PUDDING

- AN INDIVIDUAL PORTION OF THE NATION'S FAVOURITE, (OR SO IT WOULD SEEM!). A RICH DATE SPONGE SERVED WITH A SALTED BUTTERSCOTCH SAUCE FINISHED WITH WHITE CHOCOLATE SOIL. PERHAPS THE ONLY WAY TO FINISH A MEAL.