INDIVIDUAL DESSERTS
£5.50 each

Wee Doc & Doris
dark chocolate, coffee & whisky mousse, dark coffee shot centre, chocolate truffle garnish

Lemon & Raspberry Dome
lemon & raspberry mousse, lemon custard centre, white chocolate & raspberry glaze

Gin & Lime Cheesecake
all butter biscuit base, lemon, lime & gin cheesecake, candied lime, chocolate decoration

Chocaholic Dome
white chocolate mousse, chocolate ganache centre, dark chocolate glaze

Ginger & Orange Cheesecake
Orange soaked gingerbread centre, spiced crumb base, orange cream cheese marbled glaze

DESSERT TRIO’s
£7.95 each
Lemon Posset, Hazelnut Praline Fudge slice, Tiramisu Torte
* Tropical Fruit Kebab, Chocolate Trio Mousse, Blackcurrant Frangipane Slice

£9.95 each
Salted Caramel & Chocolate Torte, Lemon Posset, Forest Fruit Ripple Cheesecake
* Banoffee Torte, Eton Mess, Maple & Pecan Tart, Chantilly Cream

£11.95 each
Strawberry & Pistachio Torte, Wee Doc & Doris, Chocaholic Dome
* Belgian Chocolate Truffle Torte, Ginger & Orange Cheesecake, White Chocolate & Pistachio Dome

*Dessert Trio’s can be created to your choice and will be priced accordingly

www.hogroastyorkshire.com
e: hogroastyorkshire@gmail.com
t: 07930 847553
INDIVIDUAL DESSERTS
£3.95 each

Trio of Chocolate Delice
layers of white, milk & dark chocolate creams, chocolate sponge base
glazed with chocolate miroir

Lemon Posset
smooth and creamy set Amalfi lemon dessert, lavender shortbread

Harvest Cake (gf, vgn)
spiced apple, pineapple, parsnip, sultana & carrot sponge,
lime frosting, chopped pistachio and caramel sauce

Toffee Apple Cheesecake
vanilla & apple cream cheese, caramel covered biscuit crumb
Bramley apple & caramel topping

Baked American Style Rhubarb & Custard Cheesecake
baked vanilla cheesecake infused with rhubarb compote, vanilla custard topping

Alabama Fudge Cake (gf, V)
chocolate sponge, filled, topped and side coated with a rich mouth-watering
chocolate fudge.

Superfoods Flapjack (gf, vgn, V)
chopped dates, apricots, sultanas, goji berries, pecans, pumpkin seeds
and vegan chocolate chips

Chocolate Orange Truffle Cake (V)
dark chocolate and orange truffle, chocolate sponge base,
orange marmalade centre

British Blackcurrant & Prosecco Cheesecake (gf, V)
crunchy biscuit base, vanilla baked cheesecake, blackcurrants
in prosecco sauce

www.hogroastyorkshire.com
e: hogroastyorkshire@gmail.com
t: 07930 847553
INDIVIDUAL DESSERTS
£4.95 each

Salted Caramel & Chocolate Torte
smooth chocolate mousse, salted caramel centre, chocolate glaze topped with chewy fudge brownie

Mint Chocolate Torte
Mint chocolate cream, chocolate sponge, dark chocolate ganache centre, brittle dark chocolate plaque top

Blueberry Swirl Cheesecake (gf, V)
crunchy demerara biscuit base, thick creamy baked American style cheesecake swirled with a thick real fruit blueberry puree

Tropical Fruit Kebab (gf, vgn, V)
pineapple, mango, passion fruit, Kiwi, melon

Eton Mess
whipped cream, crushed meringue, blueberries, raspberries

Gin, Orange & Cinnamon Ripple Mousse
Cinnamon & orange cocktail mousse, sponge base, sparkling gin centre

Sticky Toffee & Hazelnut Cheesecake
hazelnut & caramel cheese cream, sticky toffee sponge centre, biscuit base, marbel caramel and hazelnut glaze

Yorkshire Fruit Salad (gf, vgn, V)
a selection of seasonal fruits - strawberries, raspberries, blackberries, apple, peach grapes in natural fruit juice (pouring cream optional)

Passion Fruit & Raspberry Torte
Passion fruit torte, raspberry mousse filling, fruit compote

www.hogroastyorkshire.com
e: hogroastyorkshire@gmail.com
t: 07930 847553