



## **Dessert Buffet Options 2024**

please choose 2 or 3 options from our list

### **£5.50 per head range**

Individual Raspberry Pavlova [M,E]

Individual Sherry Trifle [G,M,N]

Black Forest Gateaux [G,E,M,N]

Strawberry Cheesecake [G,M]

Lemon Cheesecake [G,M]

Individual Chocolate Mousse Pots [M]

Chocolate Brownies with Chocolate Sauce (G/F) [M,E]

Chocolate Fudge Cake [G,E,M]

Eton Mess Cheesecake [G,M,E]

Lemon Meringue Cheesecake [G,E,M]

Individual Classic Eton Mess [E,M]

### **£6.00 per head range**

Blackberry Crème Brulee, served with Amoretti Biscuits [G,E,M]  
(or can be made as Raspberry Creme Brulé) (G/F without the biscuits)

White Chocolate and Raspberry Cheesecake [G,M]

Mango and Coconut Brulée Cheesecake [G,M,N]

Individual Summer Pudding [G]

#### Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,  
G-Gluten+Cereals, C-Celery+Celериac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

**£6.00 per head range continued**

Lemon Meringue Pie [G,E,M]

White and Dark Chocolate Cheesecake [G,M]

Fruits of the Forest Cheesecake [G,M]

Individual Burnt Lemon Tart [G,M]

Chocolate Truffle Torte flavoured with Brandy [G,M]

Tiramisu [G,M,N]

Individual Chocolate and Orange Pot topped with Mascarpone [M]

Summer Berry Tart with Chantilly Cream [G,E,M]

Belgian Chocolate and Raspberry Tart [G,M]

Lemon and Blueberry Cheesecake [G,M]

Chocolate and Caramel Crunch Cheesecake [G,M]

Salted Caramel Chocolate Tart [G,M]

Frosted Carrot Cake Cheesecake [G,E,M]

Chocolate Brownie Torte [G,E,M]

*All of our desserts are served with Fruit Compote and Cream*

***Please note that all prices quoted will be subject to VAT at the standard rate***

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## Warm Option Desserts

Rhubarb and Ginger Crumble with Custard [G,M]

Apple and Cinnamon Crumble with Custard [G,M]

Spiced Plum Pudding with Crème Anglaise [G,E,M]

Bakewell Tart with Ice Cream [G,E,M,N]

Bread and Butter Pudding with Marmalade Custard [G,E,M]

Plum Crumble Pie with Custard [G,E,M]

Steamed Chocolate Pudding with Chocolate Sauce [G,E,M]

Jam Sponge Pudding with Custard [G,E,M]

Apple and Blackberry Pie with Cream / Custard [G,E,M]

Fruits of the Forest Crumble Pie [G,M]

Traditional Spotted Dick with Marmalade Custard [G,E,M]

Sticky Toffee Pudding with Caramel Sauce [G,E,M]

Fig, Plum and Pistachio Frangipane Tart, with Vanilla Pod Ice-Cream\*  
[G,E,M,N]

Open Apple Tart with Custard [G,E,M]

**£6.00 per person (ex VAT)**

\*Ice cream can only be provided if there is access to a freezer

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## Gluten Free / Vegan Desserts

Individual Raspberry Pavlova [M,E]

**£5.50**

Gluten Free Individual Chocolate Mousse Pots [M]

**£5.50**

Gluten Free Chocolate Brownies with Chocolate Sauce [M,E]

**£5.50**

Individual Classic Eton Mess [M,E]

**£5.50**

Vegan and Gluten Free Raspberry Cheesecake with Compote and Coulis (vegan)

**£6.50**

Gluten Free Lemon Cheesecake with Compote and Coulis

**£6.50**

Raspberry Frangipane Tart with Raspberry Sauce (vegan) [N]

**£6.50**

Vegan Chocolate and Orange Cake with Compote and Coulis (vegan)

**£6.50**

Vegan Salted Caramel Chocolate Cake with Fruit Compote (vegan)

**£6.75**

Vegan Trillionaires Tart (vegan)

(A vegan chocolate pastry case filled with a layer of toffee sauce and a chocolate style ganache topping. Finished with a gold splash effect)

**£6.75**

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## Fruits

Exotic Fresh Fruit Platter  
(Slices of Pineapple, Melon, Kiwi, Mango and Strawberry)

Fresh Strawberries and Cream [M]

Exotic Fruit Kebabs with Chocolate dipping Sauce [M]

Summer Berries marinated in Balsamic Syrup  
(Strawberries, Raspberries, Blueberries and Blackberries)

*(please select one option)*

**£4.75 per person (ex VAT)** if instead of a dessert  
or **£2.75 per person (ex VAT)** if in addition to a dessert

**Fresh Fruit Salad (Diced fruit)**

**£3.50 per person (ex VAT)** if instead of a dessert  
or **£2.20 per person (ex VAT)** if in addition to a dessert

## Cheese Buffet

'A stunning Display of English and Continental Cheeses [M]  
with soft fruit Garnish, Celery [C], Grapes and Biscuits [G,M]'

**£3.85 per person (ex VAT)**

Camembert Cheese[M]  
with Plum and Apple Chutney, Celery[C] and Walnut Bread[G,M,N]

**£3.85 per person (ex VAT)**

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## **Coffee**

**(price per person ex VAT)**

Instant Coffee or Tea  
**£2.20**

Freshly Brewed Coffee or Tea  
**£2.75**

Freshly Brewed Coffee or Tea  
with Chocolate Mints [M,S]  
**£3.00**

Freshly Brewed Coffee or Tea  
with Strawberries dipped in Dark and White Chocolate [M]  
**£3.50**

Freshly Brewed Coffee or Tea  
With Truffles [M,G]  
**£3.30**

Freshly Brewed Coffee or Tea  
With Liqueur Chocolates [M,G]  
**£3.30**

- *All of the above coffee options include a selection of fruit and herbal teas and decaffeinated coffee and tea*
- *All prices quoted will be subject to VAT at the standard rate*

### **AHM Catering Experience**

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