



Dessert Buffet Options 2026

please choose 2 or 3 options from our list

£5.95 per head range

Individual Raspberry Pavlova [M,E]

Individual Sherry Trifle [G,M,N]

Black Forest Gateaux [G,E,M]

Strawberry Cheesecake [G,M]

Lemon Cheesecake [G,M]

Individual Chocolate Mousse Pots [M]

Chocolate Brownies with Chocolate Sauce [G,E,M]

Chocolate Fudge Cake [G,E,M]

Eton Mess Cheesecake [G,M,E]

Lemon Meringue Cheesecake [G,E,M]

Individual Classic Eton Mess [E,M]

£6.75 per head range

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

White Chocolate and Raspberry Cheesecake [G,M]

Mango and Coconut Brûlée 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+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

£6.75 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]

Kit Kat Cheesecake

Red Velvet Cheesecake

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]

£6.50 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]
£5.95

Gluten Free Individual Chocolate Mousse Pots [M]
£5.95

Individual Classic Eton Mess [M,E]
£5.95

Gluten Free Chocolate Brownies with Chocolate Sauce [M,E]
£6.25

Vegan and Gluten Free Raspberry Cheesecake with Compote and Coulis (vegan)
£7.50

Gluten Free Lemon Cheesecake with Compote and Coulis
£7.50

Raspberry Frangipane Tart with Raspberry Sauce (vegan) [N]
£7.50

Vegan Chocolate and Orange Cake with Compote and Coulis (vegan)
£7.50

Vegan Salted Caramel Chocolate Cake with Fruit Compote (vegan)
£7.50

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)
£7.95

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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)

£4.85 per person (ex VAT) if instead of a dessert
or £2.85 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]'

£4.00 per person (ex VAT)

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

£4.00 per person (ex VAT)

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Coffee

(price per person ex VAT)

Instant Coffee or Tea
£2.50

Freshly Brewed Coffee or Tea
£2.95

Freshly Brewed Coffee or Tea
with Chocolate Mints [M,S]
£3.45

Freshly Brewed Coffee or Tea
with Strawberries dipped in Dark and White Chocolate [M]
£3.95

Freshly Brewed Coffee or Tea
With Truffles [M,G]
£3.95

Freshly Brewed Coffee or Tea
With Liqueur Chocolates [M,G]
£3.95

- 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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