

Dessert TABLE

Dessert tables are an informal way of providing something sweet on your event, choose your favourite 3 and let your guests enjoy having a choice!

Go bespoke?

We love to build menus around you!

Our live dessert station is a great addition to any event, our team will be on hand to help your guests!



Build Your Own

Choose 3

Triple Chocolate Brownie Bites | V

Rhubarb & Custard Pavlovas, Crystallised Ginger & Fresh Mint | V

Limoncello Possets With Fresh Raspberries | V

Chocolate & Hazelnut Tiramisu Plant Pots, Orange Curd | V

Strawberry & White Chocolate Cheesecake Jars | V

70% Dark Chocolate & Miso Caramel Mousse, White Chocolate Soil | V

Filled Profiteroles | V

“Pina colada” Tart, Mango & Passion Fruit Curd, Torched Malibu Meringue | V

Try our recommendation of: **Pimp Your Pavlova**

Giant meringue bowl nests to fill and get creative with:

Citrus Drizzle: Dollops of Lemon Curd, Citrus Chantilly Cream, Mango & Passionfruit Salsa, White Chocolate Crumb

Chocolate Factory - Indulgent Chocolate Ganache, Nutella, Salted Caramel, Fudge, Salted Pretzels, Brownie Crumble, Honeycomb

Strawberry Heaven - Macerated Strawberries, Strawberry Coulis, White Chocolate Chantilly, Minted Strawberry Compote, Freeze Dried Berries

Or mix and match with endless combinations!

📞 01291 424055 ✉ hello@pickledpumpkincatering.co.uk

www.pickledpumpkincatering.co.uk