

# Dawn Seager

MAKING CATERING PERSONAL

## DESSERTS

Perhaps the best course of any meal?! As such I always advise my clients to offer their guests a choice of at least two desserts! And rest assured, as with all my food, I always use the best ingredients, such as double cream, real butter and free range eggs.

### *Will your guests be tempted by?*

*Meringue roulade (my favourite!). A very attractive dessert, light and airy so particularly enjoyable after a hearty main course.*

*Cheesecake – a very versatile dessert which I offer in a range of flavours. White chocolate with cherry compote is especially delicious.*

*Individual summer pudding – refreshing and not too sweet, complimented by fresh berries and crème fraiche.*

*Rhubarb & strawberry tart in a rich short crust pastry, served with crème anglaise.*

### *Or for total indulgence...*

*...Marsala chocolate pudding with café latte sauce.*

*Chocolate brownie, a dense soft pudding or cake served with warm chocolate sauce.*

*Brioche 'bread and butter' pudding (a twist on the original), full of juicy sultanas and served with a light vanilla custard.*

*Cherry upside down cake, served with a rich cherry syrup and cream.*

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*Again this is just a small selection to whet your appetite!  
Please contact me for a full list and to discuss prices.*