



GASTRO WEDDING MENU

DESSERTS

At The Hog and Apple we believe in creating desserts individual to the client so although we have lots of exciting desserts below, have a look through the below dishes and let us know what you love and we can create your very own one off design dessert for your big day.

DESSERTS



CHOCOLATE AND CHERRIES

Rich chocolate and pistachio marquise with raspberry coulis and griottine cherries.

SALTED CARAMEL

White chocolate Baileys torte, dark chocolate tuiles and salted caramel.

CHOCOLATE AND FRUIT

Belgium Chocolate fudge terrine, strawberry balsamic compote and a strawberry gel.

CHOCOLATE TORTE

Chocolate torte, mousse with freeze dried raspberries and sesame seed wafer.

CHOCOLATE ORANGE

Chocolate orange mouse with fruit brioche and peanut cream.

ICED/COLD DESSERTS

Iced Lemon meringue parfait with crushed meringue candied lemon slices and an almond tuile.

MASCARPONE PANNA COTTA

Espresso jelly, chocolate crumb and chocolate shard.

ICED BANOFFEE PARFAIT

Caramelised bananas, banana powder and butterscotch sauce.

CAPPUCCINO PARFAIT

Vanilla infused sauce, chocolate sprinkles and a tuille spoon.

DESSERT TRIOS

The below are just designs from previous weddings. We ask that you give us your specification and we will design you your dream dessert.

CITRUS CELEBRATION

- > St. Clements shot
- > Steamed lemon curd sponge
- > Sweet candied orange zest mousse

VERY BERRY

- > Raspberry royal with crème patisserie
- > Hot blueberry muffin with blueberry dip
- > Loganberry mille fois

CHOCOLATE DELIGHT

- > Chocolate banana crumble with chocolate crème anglaise
- > Cherry chocolate mousse
- > White chocolate brownie

CHOOSE YOUR OWN TRIO

EXAMPLE

-
- > Classic crème brulee
- > Chocolate raspberry parfait
- > White chocolate and cherry brownie



POPULAR AND CLASSICS

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE

Served with toffee sauce and chantilly cream

PASSION FRUIT CRÈME BRULEE

Ginger crumb topping and a ginger shortbread.

INDIVIDUAL APPLE AND PLUM CRUMBLE

Caramelised toffee apples, classic crème anglaise.

RHUBARB SYLLABUB

Poached rhubarb and a rhubarb crumble.

LEMON TART

Fruit infused crème fraiche.

CHEESE CAKES

A range of cheese cakes with coulis and tuilles all designed to client's specification.

RICH CHOCOLATE TART

With a chocolate orange sauce and blueberry coulis.

TIRAMISU

Vanilla sponge, mascarpone cream, York Coffee Emporium coffee and biscotti biscuit.

ETON MESS

In glass jar with Chantilly cream, fruit coulis fresh mint, and ginger shortbread.

CHOCOLATE FUDGE CAKE

With gooey chocolate brownie and crème anglaise.

JAM JAR AND KILNER JAR DESSERTS

Served in crates with classics such as jellies, cheese cakes, trifles, variations on Eton mess, banoffee pies

>> We can do a wide range of canapé desserts and smaller versions of the above for afternoon teas and table sharing desserts

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.