

# Patisserie

## CANAPÉS

- Finger lime brulee tart | 5
- Red velvet cup cake | 5
- Profiterole, vanilla crème chocolate coating | 5
- Caramel slice, orange glaze | 5
- Mini lemon myrtle meringue pie | 5
- Petite donuts | 5
- Cherry & coconut slice | 5
- Passionfruit & boya nut trifle cup | 5
- Spanish churros donuts, cinnamon sugar, chocolate dipping sauce | 5
- Carrot & walnut cake slice | 5

## PLATED

- Mango coconut cake, mandarin, Davidson plum dust, coconut marshmallow | 15 df
- Sticky date pudding, rum caramel sauce, double cream | 15 v
- Chocolate fondant cake, cherry compote, almonds, mascarpone | 15 v
- Apple & rhubarb crumble, vanilla anglaise, smoked almond crumbs | 15 gf, df, v
- Baked Basque cheesecake, fresh berries, white chocolate | 15 v
- Dark chocolate and raspberry cake, walnuts | 15 df, vegan
- Layered honey cake, honeycomb crumbs | 15 df, v

## AMBROSIA SHARED TASTING BOARD | +20

- Churros donuts, cinnamon sugar, chocolate sauce | v
- Chocolate profiterole, vanilla crème | v
- Mini lemon myrtle meringue pie | v
- Mango & boya nut trifle cup | v
- Carrot & walnut cake slice | v
- Caramel slice, orange glaze | gf, v
- Cherry & coconut slice | v
- Finger lime & coconut brûlée tart | df, v
- Petite glazed donuts | v
- Red velvet cupcake | v
- Fresh seasonal fruits | gf, df, v



Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Includes serveware and service team.  
Minimum guests applies.