

Menu

Desserts

Flamed Foods Co.

For something a little different...

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At Flamed Foods Co. we take our desserts very seriously. We bake each one from scratch for every occasion, so they will definitely taste as good as they sound! As with all our dishes, we only use the best ingredients, and in our desserts we use eggs from our own free range chickens.

Our Goopy, Chewy Crispy & Crunchy Meringues

Served with summer berries, vanilla soft whipped cream and white Maltesers

Oreo Cheesecake

A smooth and creamy baked vanilla cheesecake, with a dark and indulgent Oreo biscuit base

Individual Chocolate & Raspberry Almond Sponge

Moist sponge served with seasonal fruit and fresh cream

Fresh Lemon Tart

A zesty set lemon filling with a buttery shortcrust case

Rich Dark Chocolate Tart

A thick and heavenly chocolate filling with a subtle orange pastry

White Chocolate & Raspberry Slice

Creamy mascarpone and sweet raspberries baked in a pastry case

The above course is served buffet-style with our biodegradable and disposable plates, cutlery and napkins.

Recommended Wines

Specifically chosen to compliment this menu

White

Somada Verdejo Blanco, Torres Manur, 2009

Red

Corbières Le Castelmaure, Cave de Castelmaure, 2008

Tableware

Serve this menu with china plates and stainless steel cutlery for £2.00 per person, including staff to collect, clear and clean.

Booking Enquiry

Feel free to contact us for a consultation.

Flamed Foods Co. is able to bring something special to any occasion so we'd love to hear from you.

Booking name:

No. of guests:

Date of booking:

Telephone:

Email:

One choice - £3.95 per person

Two choices - £4.25 per person

Three choices - £4.50 per person

Corporate Events ~ Weddings ~ Private Parties