



Victoria  
Jewell  
catering

Victoria Jewell Catering offer a free consultation service to discuss your exact catering requirements. We would love you to contact us – we are always happy to help and advise our clients.

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## DESSERTS

### SMOOTH DESSERTS

- **Crème Brûlée.** A creamy custard with caramelized sugar on top. We have improved on the original and offer several flavours: coffee, raspberry, coconut and banoffee.
- **Tiramisu.** Means “pick me up” in Italian-and this certainly will! Espresso-soaked cake layered with Marsala and mascarpone cream. Garnished with chocolate shavings.
- **Chocolate Mousse.** Made with quality chocolate and Grand Marnier. Served with whipped cream.
- **Baked Chocolate Mousse.** A hybrid of mousse and cake. Very dense and rich.
- **English Raspberry Trifle.** A lovely dessert of sherry soaked cake layered with English custard, raspberries and whipped cream. Superb!
- **Mixed Berry Pavlova.** A pavlova is a softer version of a meringue. They are layered with whipped cream and fresh fruit.
- **Chocolate Pavlova.** Light chocolate meringue base brushed with dark chocolate and layered with cream and raspberries or strawberries.
- **Banoffee Pavlova.** This dessert combines two of my favourites. Meringue layers with bananas, cream, drizzled with homemade toffee sauce and garnished with chocolate shavings.

### PIES, TARTS & COBBLERS

- **Pies.** Our pies are all made from scratch with light, flaky pastry and come in a variety of flavours amongst which are: apple blackberry, pumpkin, banana cream, chocolate pecan and lemon meringue.
- **Miniature Tarts.** Flaky crust topped with variety of fillings – apple, berry and mincemeat
- **La Tarte Tatin.** A famous French upside-down apple tart. Caramelised apples are baked with a puff pastry; served with cream.
- **Cobblers.** Superior to a crumble, our cobblers feature a large fruit base with a crunchy, buttery brown sugar topping. Flavours include apple, mixed berry & pear, peach and strawberry-rhubarb.

### COOKIES/SLICES

- **Walnut Brownies.** Grandma’s recipe- moist & fudgy, topped with a rich chocolate frosting
- **Cheesecake Brownies.** A fudgy brownie, with a cheesecake topping.
- **American Chocolate Chip cookies.** The most popular cookie in North America, this homemade delight contains gourmet Ghirardelli chocolate chips, pure butter & vanilla.
- **Baklava.** A Middle Eastern sweet made with layers of filo dough, ground walnuts and almonds, and rich syrup flavoured with orange, lemon and cinnamon. A unique Armenian recipe.
- **Tea Cookies.** Three classics: a rich Bohemian butter cookie, Russian Tea Cake, and a luscious Gingersnap.
- **Lemon curd Slices.** Best lemon bars ever! A Scottish shortbread crust with a satiny homemade English lemon curd filling.
- **Chocolate Raspberry Coconut Bars.** A chocolate crust spread with raspberry jam and a top layer of coconut almond filling.
- **Peanut Butter Cookies.** Homemade chewy cookies topped with a Reese’s peanut butter cup.



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## DESSERTS CONTINUED...

### MUFFINS, TEA BREADS

- **Sweet Muffins.** Fabulous, moist accompaniment to Brunch, Lunch or Afternoon Tea, in a variety of flavours: blueberry streusel, banana nut, mincemeat, cherry almond and pumpkin raisin.
- **Tea Breads.** Sweet moist and delicious: pear, pumpkin, lemon walnut, chocolate, orange poppy seed and banana.

### GATEAUX

- **Black Forest Cake.** A quality chocolate gateau layered with kirsch soaked cherries, cream and chocolate glaze.
- **Baked New York Cheesecake.** Rich cheesecakes in a variety of flavours: peach with gingersnap crust, double chocolate, lemon with raspberries and pumpkin pecan.
- **Victoria's Fruitcake.** A very special rum-soaked fruitcake loaded with cherries, blueberries, cranberries, raisins, sultanas, currants, pecans and homemade mixed fruit peel.
- **Tiered Cupcakes.** Whimsical, tasty cupcakes. Lovely displayed on a buffet table. Your choice of 15 different flavours:
  - Chocolate with fudge frosting
  - Southern chocolate with a delicious coconut-pecan frosting
  - Chocolate with strawberry or raspberry frosting
  - Lemon with lemon curd topping
  - Lemon Meringue
  - Mexican Mocha: chocolate cake with mocha frosting
  - Banoffee: banana cakes with caramel filling and cream cheese frosting, chocolate shavings.
  - Chocolate Mint
  - Orange cake with spiced or lemon frosting
  - Gingerbread cake with orange buttercream frosting
  - Linzer: almond cake with raspberry buttercream
  - Pumpkin with mascarpone frosting
  - Mississippi Mud: miniature marshmallows baked on chocolate cake. Topped with fudge frosting and pecans.

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