



The Full Monty Ryder Cup Dessert Menus Specials

The European Team

Italian Chocolate & Amaretto Torte

Rich and Decadent and always hits the spot. Dark, dark chocolate mixed with welsh cream to make a smooth mousse, flavoured with Amaretto for that Italian feel..

English Sticky Toffee Pudding

As English as they come, creamy toffee sauce drizzled over a dark toffee and date sponge. Serve soaked with double cream or with English custard.

Bread & Butter Pudding with a touch of the Irish

Praline Bread and Butter Pudding with raisins soaked in Irish Whisky. Serve with a whisky ice cream for the furthest drive.

Scottish Cranachan Raspberry Cheesecake

Get it in the hole, a sweet oaty base, topped with a creamy vanilla cheesecake, rippled with raspberries and dressed with white chocolate.

Spain's Almond Pannacotta with Poached Pears /Toasted Almonds

Spain's delicious almonds used to flavour individual panna cotta. Served with caramelised pears and toasted almonds

Bavarian Apple Strudel

Marinated spicy apples and raisins in a strudel pastry, serve warm and you will be the first to finish.

The American Selection

Cookies & Cream Cheesecake

Oreo cookie base, topped with creamy cheesecake speckled with cookies, topped with a milky white chocolate sauce and chocolate shavings.

Key Lime Pie

Sharp and citrus filling, crunchy, creamy and satisfying. This tangy dessert will get you on the green in one.

American Baked Cherry Cheesecake

New York's finest creamy and smooth baked cheesecake, not too sweet but topped with cherries in a cherry gel.

La Crème Patisserie & Catering Co.Ltd.

Email : Sian@lacremepatisserie.co.uk

www.lacreme.typepad.co.uk

Tel 01639 813166