

# Christmas Menu & Ordering...

WE WILL BE CLOSED on the 25<sup>TH</sup> December to 4<sup>th</sup> January.

I would like to wish you all a very Merry Christmas & Happy New Year and thank you for supporting us over the years. It was wonderful to be able to celebrate 10 years of The Dessert Deli this year...



## CHRISTMAS ORDERS

All Christmas orders must be placed by Thursday 20<sup>th</sup> December.

Please email your orders to... [laura@thedessertdeli.co.uk](mailto:laura@thedessertdeli.co.uk)

We will be open at our Market Stall on Northcote Road, SW11 1PA the following days...

Saturday 22<sup>nd</sup> December 9am – 3pm

Sunday 23<sup>rd</sup> December 10am – 3pm

Monday 24<sup>th</sup> December 9am – 11am

If you could please collect orders in the morning BEFORE 11am, as we don't have much space at the market to store orders, especially if bad weather.



## CHOCOLATE YULE LOGS

A light chocolate sponge covered in a layer of Belgian chocolate buttercream, rolled and then coated with a rich Belgian dark chocolate ganache and dusted with cocoa.

7" (serves 6-8) £25



## LUXURY CHRISTMAS PUDDINGS

### 'Award Winning' - Ultimate Plum Pudding

Made with Brandy and Sherry soaked vine fruits for us by the Ultimate Plum Pudding Company who also supply Fortnum & Mason.

Small – (serves 1) £3

Medium – (serves 4) £10

Large – (serves 8) £20



## **LUXURY CHRISTMAS CAKES**

**Voted as 'One of the Best Christmas Cakes in London' -  
The Evening Standard**

Our Christmas Cakes are lightly spiced with cinnamon and ginger. Made with plump vine fruits which we soak for a minimum of two months in Port and orange, until the fruits are bursting with flavour. We then cover the cakes in a delicious layer of Lubeca marzipan, before being beautifully iced and decorated with snowflakes.

**7" Christmas Cake £35**

**12" Christmas Cake £75**



## **LUXURY PORT & ORANGE FRUITY MINCE PIES**

**Simply Sensational...**

Our Mince Pies are made with 'Melt in the Mouth' pure butter pastry and deeply filled with our delicious fruity mincemeat which we make ourselves using the same plump vine fruits which we use for our Christmas Cakes which are bursting with flavour, sweetened Bramley apple compote and a little cinnamon.

**Box of 4 Regular Mince Pies £7**

**Box of 15 Regular Mince Pies £20**

**Gift Box of 10 Mini Mince Pies £10**

**Gift Box of 25 Mini Mince Pies £20**



## **AMARETTO BELGIAN CHOCOLATE TRUFFLES**

**Gift Box of 12 Amaretto Belgian Chocolate Truffles £10**

**Gift Bag of 5 Amaretto Belgian Chocolate Truffles £5**



## **ALMOND FLORENTINES**

**Gift Bag of 4 Nutty - Almond Florentines £3.50**

**Gift Bag of 4 Fruity - Almond, Cranberry & Pistachio Florentines £3.50**



## DESSERTS

All dessert are available in mini dessert shots, teacups & 1kg+ bowls, in the flavours in below.

**Belgian Chocolate Mousse with Honeycomb\***

**Coffee Tiramisu**

**Banoffee Cheesecake**

**Passion Fruit & Orange Trifle**

**Hazelnut, Nutella & Salted Caramel Chocolate Mousse**

**Raspberry & Vanilla Panna Cotta\***

**Box of 4 Mini Dessert Shots £7.50**

**Box of 12 Mini Dessert Shots with Mini Silver Spoons £20**

(Suggest 2-3 per person)

**Dessert Teacups (Serves 1) £4.25 each**

**1kg + Giant Bowls (Serves 6-8) £25**

**Please stipulate the flavours & size required on your email**

\*Flourless – please note these products are made without wheat/gluten in the recipe, however may contain traces as we do use flour daily in our kitchen.



## TARTS, PIES & 'Proper' Vanilla Custard

8" serve 6-8 portions

**Bramley Apple, Oat & Cinnamon Crumble £17.50**

**Chocolate & Salted Caramel Tart £17.50**

**Pecan & Bourbon Whisky Tart £20**

**'Proper' Madagascan Vanilla Custard**

**Small 150ml pot £3 OR large 500ml pot £5**

**To place an order please email - [laura@thedessertdeli.co.uk](mailto:laura@thedessertdeli.co.uk)**

**[www.thedessertdeli.co.uk](http://www.thedessertdeli.co.uk)**

