

Jinney Ring Wedding Dessert Options

Served to each guest as a duo or trio, on a single platter, and garnished with the appropriate fruit, sprinkles and drizzles.

Light and Dreamy

Summer Fruit Jelly
Strawberry Panna Cotta (or any flavour)
Tropical Fruit Jelly
Pimms and Fruit Jelly
Lime and Coconut Cream with Mango Purée
Strawberry and Champagne Jelly
Crème Brulée, Banana or Raspberry etc.
Eton Mess served in a Glass
Traditional Sherry Trifle
Poached Pear with Caramel Sauce
Fresh Pineapple Marinated in Kirsch
Passion Fruit Cream or Mousse

Rich and Indulgent

Belgian Chocolate Shot
Belgian Chocolate Tart
Rum or Brandy Chocolate Mousse
Marbled Chocolate Torte
Rum Chocolate Cheesecake
Millefeuille, Chocolate, Almond
Millionaires Chocolate Caramel Shortbread
Chocolate Bread and Butter Pudding
Chocolate Amaretti Cheesecake
Pecan and Maple Syrup
Chocolate and Orange Mousse
White Chocolate and Raspberry Mousse

“In-betweeny”

Apple Crumble Tart
Lavender and White Chocolate Cheesecake
Mini Fresh Fruit Pavlova
Profiterole, Cream, Strawberries, Chocolate Sauce
Tangy Lemon Tart
Tiramisu, Layered Coffee, Tia Maria, Mascarpone
Summer Pudding Banoffi Cheesecake or Tart
Stem Ginger Cheesecake (or any flavour)
Pistachio, Honey Cheesecake topped with Greek Yoghurt
Fresh Fruit and Mint Salad
Lemon Millefeuille, fresh lemon curd, layered pastry