

Mike's Patisserie,

Petit Fours Menu Examples

- Profiteroles*..... Filled with vanilla crème pâtissière, dipped in chocolate, roasted hazelnuts & caramel sauce
- Baba au Rhum*..... Delicate sponge soaked in a spiced rum syrup, speculoos crumb & Chantilly cream
- Choc-au-Noisette*..... Chocolate & Kahlúa mousse, with hazelnut praline creme mousseline
- New York Cheesecake*..... Baked biscuit base, New-York style cheesecake blueberry compote
- Lemon Meringue*..... Silky lemon mousse filling, torched italian meringue atop a biscuit base
- Tiramisu*..... Espresso soaked sponge, mascarpone & marsala centre, glazed with chocolate glaze
- Cannoli*..... Filled with rich Italian ricotta cream, flavoured with fresh orange and pistachio OR chocolate chip OR lemon
- Cakes Bites*..... Classic cake flavours made in single bite portions. Including Victoria Sponge, Chocolate Fudge, Carrot, Lemon Drizzle & Red Velvet