

Free Range Chef



DESSERTS

- **Fresh Lemon Tart** -Quenelle of Buffalo hung yogurt, raspberries
- **Caramello Chocolate mousse**, whipped cream, praline powder and chocolate biscuits spheres
- **Poire Belle Hélène** - A twist on the classic poached pear, vanilla ice cream, dark chocolate marquise, chocolate paint and almond praline
- **Kaffir Lime & Lemongrass Panna cotta** - Served with Mango, crisp feijoas and chili caramel chard and white chocolate snow
- **Feijoa and Manuka honey steam puddings** with vanilla custard
- **Deconstructed Alfajores** -Light Alfajores biscuits, Dulce de Leche caramel, chocolate mousse, mixed berry compote and Amaretto Crème, crisp tangerine
- **Dark chocolate and almond torte** with pumpkin powder dusting
Served with Mixed berries, almond praline and fig and honey ice cream
- **All my favorites** - Macaroon, chocolate fudge brownie, peanut butter mousse, fresh banana round, salted caramel, Popcorn, nut clusters and milk meringue sorbet
- **Sticky date Pudding**, Ginger ice-cream, Caramel rum sauce and caramelized Earl grey bananas

IF YOU OR YOUR FAMILY HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE DO LET US KNOW AS WE CAN CATER FOR ALL FOOD ALLERGIES AND NEEDS.

PLEASE NOTE ALL DISHES LISTED ARE SUBJECT TO PRODUCE AVAILABILITY AND SEASONALITY



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