

CREPES

Set-up includes; Chef for 3 hours, crepe cart or mini marquee.

Tables + coverings, food containers for toppings,
paper plates and / or food bags, plastic cutlery.

Also the food shopping and the washing up!

Travelling within 20 miles of Windsor (excluding London). Price £380.00.

An assistant when required to speed up the servings is normally £100.00.

This is achieved by placing the fillings in a separate area away from the chef.

Please note that a crepe takes about 90 seconds to be cooked from fresh.

You can expect your guests to be served with a crepe and fillings about every two minutes.

The choice of fillings are from the following;

Maximum choice of 20 fillings excluding toppings as carried.

Toppings as carried:

Ground Cinnamon , Nutmeg, Mixed spices. Chocolate dusting powder.

Sauces; raspberry / strawberry, chocolate, caramel, sour cherry.

£1.25 crepe;

Apples, Bananas,

Nutella, Lemon, Sugar, Roasted Chopped Nuts.

Whipped Cream (spray), Crème Anglaise.

Frozen or Tinned Forest Fruit, Cherries, Peaches, Pineapple.

£1.80 crepe;

Cheese, Egg, Ham, Mushrooms, Spinach.

Fresh Strawberries, Blueberries. Chocolate Sauce, Black Cherries,

Shortbread Crumble, Mini Marshmallows, Whipped Cream, Golden Syrup, Honey.

£2.50 crepe (choice of 3):

Chicken, Chopped Bacon / Parma Ham, Smoked Salmon, Sausage and onion gravy, Scrambled eggs,

Goats Cheese, Asparagus.

Ice Cream. Crème Fraiche

Belgium Milk Chocolate (buttons), White Chocolate (buttons).

Maple / Pecan Syrup.

All prices are subject to vat.