

PROPER Pancakes

Sample Menu

Light, fluffy American style pancakes served in a stack of three and available as regular, small or mini. Alternative stack sizes available upon request.

Here's just a few examples of our ever-changing menu!

Brown Sugar Cream Cheese Frosting and Salted Caramel

Lemon Syrup and Cinnamon Candied Almonds

Boddingtons Strawberry Jam and Roddas Clotted Cream

Mango Coulis, Raspberry Puree and Black Sesame Syrup

Blueberry and Lemon Fudge with Coconut Syrup

Pineapple Compote, Vanilla Double Cream and Almond Brittle

Buttered Treacle Sauce and Hokey Pokey

Chocolate Fudge Sauce and Crushed Raspberry Cream

White Chocolate and Peanut Butter Ganache with Chocolate Syrup

Hibiscus Curd, Strawberries and Clotted Cream

Green Tea Cream Cheese Frosting, Raspberries and Mint

Mango and Lime Syrup with Coconut Ladoo

Caramelised Banana, Whipped Cream and Macadamia Nut Brittle

Popcorn Syrup, Banana, Popcorn and Pecan Praline

Cornish Salted Butter and Golden Syrup

Proper Puds...

...are a dessert alternative to pancakes – exceedingly naughty individual pudding pots such as decadent chocolate ganache or rich Oreo vanilla cheesecake. The puds can also be customised to your event and tastes.

If you're looking for something savoury...

Super Sloppy Joe

Lentils, cannellini beans and onion, cooked in a rich tomato sauce with a secret mix of herbs and spices. Served warm in a soft bread roll, with a trailer made salsa and a classic gherkin or cheese.

Grilled Cheese Sandwiches

Soft farmhouse white bread, slathered in Cornish salted butter and filled with cheese...griddled into a gooey, crispy cheesy melt! Served with trailer made chutney or tomato ketchup.

I'm always experimenting with new flavours and my own take on savoury American classics, watch out for further updates!

Vegan and gluten free options are always available.

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Brunch Club

a unique brunch experience tailored to you! Personalised menu of up to three courses.

Delicious juices, speciality tea locally roasted coffee.

Pop up, private, corporate, in your own home/accommodation.

Fresh, fluffy pancakes served in a stack of three with delicious and unique toppings

Stuffed french toast made with locally baked bread and free range eggs, stuffed with a sweet or savoury filling

Local free range eggs scrambled with local double cream, salted butter and chives; served with a hunk of toast

Freshly prepared organic fruit salad/pastries/trailer made granola and accompaniments

Quotes for all catering available directly from Nicky - prices dependent on type of booking and number of people.

Pop up arrangements negotiable.