

CHRISTMAS COLLECTION 2021

Spread a little sweetness this Christmas with our latest collection of seasonal desserts for celebrations large and small.



DestinyFoods

Innovation in patisserie & fine foods

How to order

Have a look through the range and note down your favourites. Our sales team are ready when you would like to order. Make sure you pre-order to ensure we will have products for you for the full Christmas period.

 **0161 231 9800**

 **sales@destinyfoods.com**

Products will be available for pre-order during September ready for deliveries from mid-November.

About us

Destiny Foods is one of the UK's largest manufacturers and distributors of frozen desserts and specialist patisserie, supplying leading UK groups and independent customers across the hotel, restaurant, pub, travel and leisure sectors.

We are a proud member of La Compagnie des Desserts Group, which brings together the know-how of several artisanal ice cream, pastry and bakery manufacturers across France, Portugal, Spain, and the USA.

Catalogue icon keys



Defrosting time & defrosting temperature



Product shelf life

NEW

New product/recipe

VE

Vegan

NGCI

Non-Gluten Containing Ingredients

FESTIVE TREATS

Desserts comfort us, provide indulgence and bring us together.

Our 2021 Christmas collection aims to provide the perfect end to a celebratory meal and our range of festive sweet treats are designed to keep us going through the busy festive period.

Which would your customers choose?



Christmas desserts designed to delight

We love Christmas at Destiny Foods; and we're hoping for a busy Christmas for 2021 creating and delivering your favourite desserts ready for party season. We work hard all year round to develop the best possible range of products to dazzle, surprise and delight your customers.

This year our collection combines refreshing twists on the nation's favourite festive classics with a sprinkling of innovation and some real showstoppers to bring people out to celebrate.

Last Christmas was quieter for all; we saw most restaurants use a trusted menu of winter classics and away from the signature Christmas dishes and innovations that we're accustomed to seeing on festive menus. Retro and shaped desserts made a strong comeback, as people sought comfort and familiarity. We saw some unique flavour combinations and desserts dusted with, plated in or even oozing gold in premium ranges at retailers as families cocooned for Christmas at home.

This year's collection embraces nostalgia with modern twists on vintage forms such as roulades, logs and domes. Our rum and chestnut roulade, mince pie brownie and Christmas pudding cheesecake, for example, use big traditional flavours in new formats, equally comforting and indulgent, calling upon warm memories of Christmases gone by.



Sweet treats for tea & coffee

Take a look at our great range of cakes, brownies, and mince pies perfect to enjoy with a hot drink to warm up cold December days.



NEW

NGCI

MINCE PIE BROWNIE

Rich chocolate brownie with the addition of chopped fruit and mixed spices. Made with a gluten-free recipe.

LCASBR16001

2.8kg | 1x 35 portions



5h
4°C



5 days
4°C

CRANBERRY & ORANGE LOAF CAKE

NEW

Cranberry and orange fruit loaf. With whole cranberries and zingy mixed citrus peel.

LCABOR01002
1.25kg | x2



5h
4°C



7 days
4°C



NEW



CRANBERRY SCONE STAR

Star shaped cranberry scone. Made with cranberry pieces.

ICASC003015
90g | x15



1h
4°C



5 days
4°C



STOLLEN BITES

Continental fruit bread bites with sultanas, currants and marzipan, dipped in butter and coated with a sweet dusting.

XBIST001048
15g | x48



4h
0-5°C



5 days
4°C



NEW

PECAN & IRISH CREAM BLONDIE

Nutty pecan blondie with Irish cream frosting.

LCABL001001
3.1kg | 1x 30 portions



5h
4°C



5 days
4°C



NEW

VE

VEGAN CRANBERRY SLICE

Fruity cranberry slice with a crunchy crumble topping. Suitable for vegan diets.

VGCRAN01001

3.3kg | 1x 35 portions



5h
4°C



5 days
4°C



MINCE PIES

Sweet pastry case filled with mincemeat and topped with pastry.

WHXMAS29090

50g | x90



1h
0-5°C



5 days
4°C

VE
NGCI



VEGAN CRUMBLE TOPPED MINCE PIES

Sweet vegan pastry case filled with vegan mincemeat and topped with a vegan crumble. Made with a gluten-free recipe.

VNMINC02024

65g | x24



1h
0-5°C



5 days
4°C

VE
NGCI



MINI VEGAN STAR TOPPED MINCE PIES

Sweet vegan pastry case filled with vegan mincemeat and topped with a pastry star. Made with a gluten-free recipe.

VNMINC01024

56g | x24



1h
0-5°C



4 days

Dessert course

Our large desserts are perfect for all celebratory meals. Choose pre-cut versions for perfect even slices or uncut products if you'd like to choose your own portion size.

Elegant and simple, our single portion desserts are easy to prepare and really deliver on flavour.



Pre-portioned

NEW

FESTIVE FRUIT SLICE

White chocolate mousse with orange and brandy mixed with fruit and nuts between two layers of chocolate sponge.

LCACHR02001

2.7kg | 1x 30 portions



3h
4°C



5 days
4°C

NEW

RUM & CHESTNUT ROULADE

Crunchy chocolate and nut centre, chocolate, rum and chestnut mousse base. Encased in a light chocolate sponge. Uncut.

LRORUM02001

1.3kg | x1



5h
4°C



5 days
4°C



CHRISTMAS PUDDING CHEESECAKE

Festive mincemeat cheesecake on a biscuit base.

LCCCHR01001

1.9kg | 1x 14 portions



3-5h
0-5°C



5 days
4°C





LIMONCELLO CHEESECAKE

Limonecello cheesecake on a sweet biscuit base topped with lemon crème.

LCCLEM07001

1.3kg | 1x 14 portions

❄️ 3-5h 0-5°C 📅 5 days 4°C



CHRISTMAS YULE LOG

Chocolate sponge rolled up with chocolate mousse and covered with chocolate fudge icing. Uncut.

XYULEL02003

2.7kg | x3

❄️ 3-5h 0-5°C 📅 5 days 4°C



CLEMENTINE TART

A tangy clementine and lemon filling in a chocolate pastry case.

LFLSTC01001

1.7kg | 1x 14 portions

❄️ 3-5h 0-5°C 📅 5 days 4°C



TARTE AU CITRON

Our classic lemon tart in a sweet pastry case.

LTACIT06001

1.75kg | 1x 14 portions

❄️ 3-5h 0-5°C 📅 5 days 4°C



IRISH CREAM CHEESECAKE

Irish cream cheesecake with marbled chocolate glaze on a sweet biscuit base.

LCCBAI01001

1.75kg | 1x 14 portions

❄️ 3-5h 0-5°C 📅 5 days 4°C



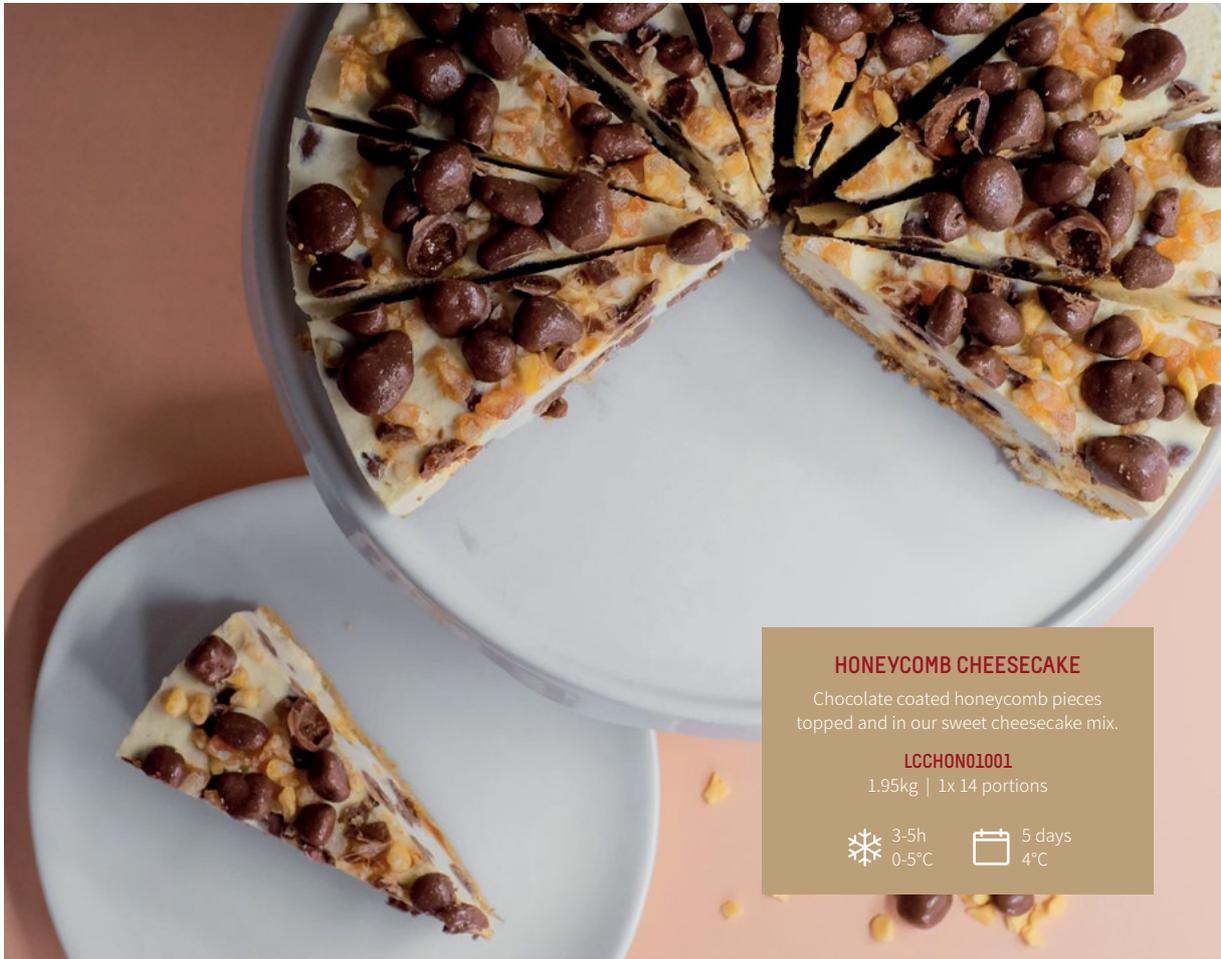
GINGERBREAD CHEESECAKE

Deep-baked gingerbread cheesecake with large gingerbread pieces on a ginger biscuit base.

LCCBGI01001

1.3kg | 1x 14 portions

❄️ 3-5h 0-5°C 📅 5 days 4°C



HONEYCOMB CHEESECAKE

Chocolate coated honeycomb pieces topped and in our sweet cheesecake mix.

LCCCH01001

1.95kg | 1x 14 portions

❄️ 3-5h 0-5°C 📅 5 days 4°C



BAKED CRANBERRY CHEESECAKE

Baked vanilla cheesecake with cranberries on a biscuit base.

LCCRA01001

1.3kg | 1x 14 portions



3-5h
0-5°C



5 days
4°C



CHOCOLATE TRUFFLE TORTE

A rich chocolate torte with layers of chocolate mousse and chocolate sponge, finished with cocoa powder.

LTOCH001001

1.2kg | 1x 14 portions



3-5h
0-5°C



5 days
4°C



CHOCOLATE & CHERRY DELICE

Layers of chocolate mousse, chocolate sponge, cherry compote and finished with dark ganache glaze.

LTOSCH18001

3kg | 1x 30 portions



4-5h
0-5°C



3 days
4°C



VEGAN CHOCOLATE ORANGE TART

Sweet vegan pastry case with rich indulgent vegan chocolate orange filling and vegan mirror glaze.

LTACH032001

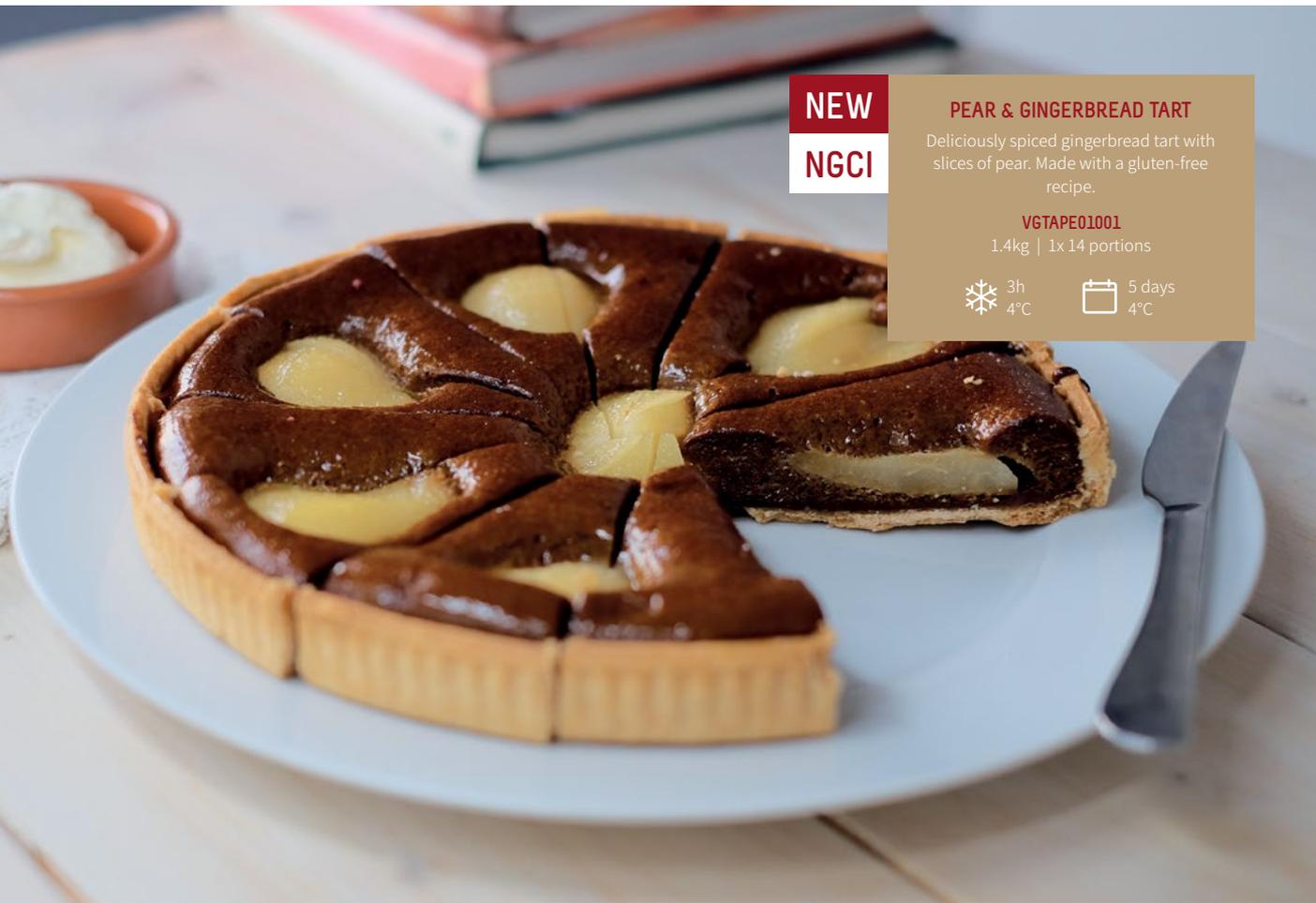
1.4g | 1x 14 portions



3-5h
0-5°C



5 days
4°C



NEW

NGCI

PEAR & GINGERBREAD TART

Deliciously spiced gingerbread tart with slices of pear. Made with a gluten-free recipe.

VGTAPE01001

1.4kg | 1x 14 portions



3h
4°C



5 days
4°C



NEW

SNOWY LOG

Vanilla and redcurrant filling rolled in a chocolate sponge and finished with vanilla frosting and a christmas golden decoration. Uncut.

LSNOWY01003

1.145kg | x3



3h
4°C



7 days
4°C

Single portion



ROYAL CHOCOLATE DOME

Dacquoise biscuit, hazelnut crunch and chocolate mousse.

95433

80g | x16



3h
0-5°C



24 hrs
4°C



STRAWBERRY & VANILLA DOME

Dacquoise sponge cake, dragée crunch, strawberry marmalade and vanilla mousse.

95335

85g | x16



4h
0-5°C



24 hrs
4°C

NEW



CRANBERRY & EGG NOG CHEESECAKE

An egg nog flavoured cheesecake filled with whole cranberries on a sweet biscuit base topped with a clear glaze.

ICCEG601016

125g | x16



2-3h
0-5°C



5 days
4°C



STRAWBERRY & PROSECCO TORTE

Strawberry and prosecco mousse on a sponge base finished with strawberry glaze.

ITOSTR08016

95g | x16



2-3h
0-5°C



5 days
4°C



WINTER BERRY CHEESECAKE

Berry cheesecake on a sweet biscuit base with a red fruit glaze.

ICCWIN02016

115g | x16



2-3h
0-5°C



5 days
4°C



CHRISTMAS PUDDING CHEESECAKE

Festive mincemeat cheesecake on a biscuit base.

ICCHR01016

115g | x16



2-3h
0-5°C



5 days
4°C



INDIVIDUAL CHRISTMAS PUDDING

Traditional favourite, suitable for vegetarians.

IPUCHR02048

112g | x48



2-3h
0-5°C



5 days
4°C

NGCI



INDIVIDUAL CHRISTMAS PUDDING (NO GLUTEN, ALCOHOL & NUT RECIPE)

Rich and fruity single portion.

XGFCHR01012

112g | x12



3-4h
0-5°C



5 days
4°C



IRISH CREAM CHEESECAKE

Irish cream cheesecake on a sweet biscuit base topped with a chocolate mirror glaze.

ICCBAI01016

120g | x16



2-3h
0-5°C



5 days
4°C

DARK CHOCOLATE FILLED PYRAMID

Almond succès biscuit topped with bitter chocolate mousse and ganache.

2770

80g | x12



1-2h
0-5°C



48 hrs
4°C





FRESH CREAM & CHOCOLATE PROFITEROLES

Cream filled profiteroles dipped in chocolate.

IPRCRE02048
40g | x48

 1h
0-5°C  3 days
4°C



IRISH CREAM LIQUEUR & CHOCOLATE PROFITEROLES

Irish cream filled profiteroles dipped in chocolate.

IPRBAI02048
40g | x48

 1h
0-5°C  3 days
4°C

MINI PROFITEROLE TOWER

Mini profiteroles filled with vanilla cream, in a tower with chocolate fudge and drizzled with white chocolate.

ICHTOW06009
131g | x9

 2-3h
0-5°C  3 days
4°C



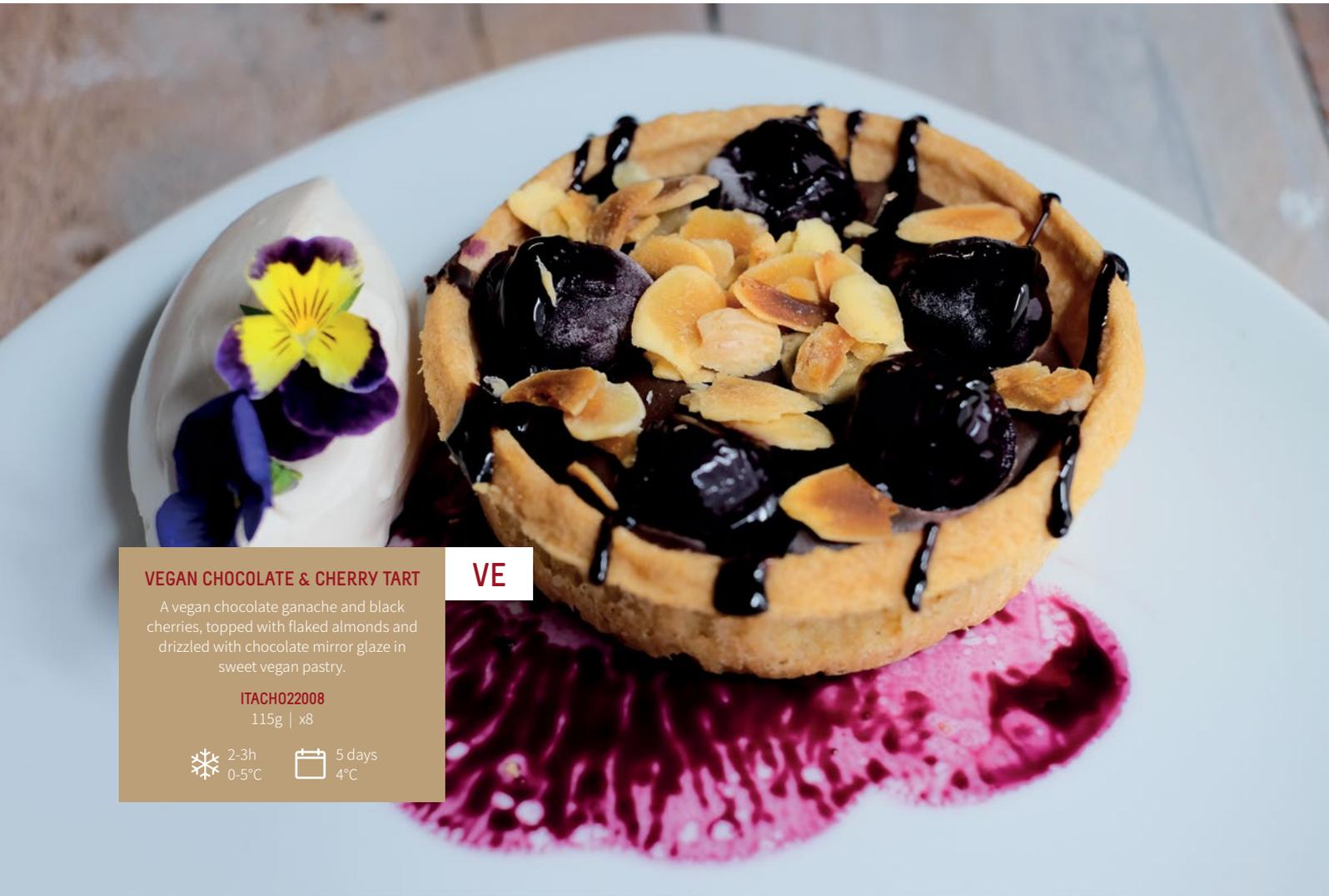
VEGAN CHOCOLATE & CHERRY TART

A vegan chocolate ganache and black cherries, topped with flaked almonds and drizzled with chocolate mirror glaze in sweet vegan pastry.

ITACHO22008
115g | x8

 2-3h
0-5°C  5 days
4°C

VE



Ice cream

Our ice cream range is all made by our sister company in the South of France. Pole-Sud create thousands of flavours of ice cream to artisanal recipes that pair beautifully with favourite desserts from Destiny Foods and the wider Compagnie des Desserts Group.

VE



VEGAN VANILLA ICE CREAM

74213
2.5L

VE



VEGAN CHOCOLATE ICE CREAM

93102
2.5L



**MADAGASCAN VANILLA POD
ICE CREAM**

92815
2.5L



CINNAMON ICE CREAM

92301
2.5L



ICED CHESTNUT ICE CREAM

92841
2.5L



BAILEYS ICE CREAM

92699
2.5L



LIMONCELLO SORBET

92936
2.5L



IRISH COFFEE ICE CREAM

94021
2.5L

Party & buffet

Christmas time is party time! Our range of mini festive products are perfect for the buffet table, afternoon tea selection or as taster desserts to allow diners to try more of the flavours of the season.



MINT CHOCOLATE MINI TORTE

NEW

Chocolate mint mousse on a chocolate sponge, topped with mint bubble.

MTOCH002035
45g | x35



1h
4°C



5 days
4°C



MINI CHOCOLATE ORANGE CHEESECAKE

Chocolate orange cheesecake with chocolate glaze.

MCCCH002035
60g | x35

❄️ 1h 0-5°C 📅 5 days 4°C



MINI LEMON CHEESECAKE

Lemon cheesecake on a sweet biscuit base.

ICCLEM03035
55g | x35

❄️ 1h 0-5°C 📅 5 days 4°C



MINI CHOCOLATE TRUFFLE TORTE

A rich chocolate mousse torte finished with chocolate glaze and a chocolate decoration.

ITUCH017035
45g | x35

❄️ 1h 0-5°C 📅 5 days 4°C



MINI MINCE PIES

Shortcrust pastry cases with a mincemeat filling, topped with a pastry lid and a light sweet dusting

IPIMIN01072
40g | x72

❄️ 1h 0-5°C 📅 5 days 4°C

NEW



WINTER AFTERNOON TEA SELECTION

The perfect festive afternoon tea – Spiced Orange Cake x6, Mini Cranberry Scone x6, Mini Mint Chocolate Torte x6, Mulled Wine Tart x6

TDEASS55024

❄️ 1h 4°C 📅 3 days 4°C

VE

NGCI

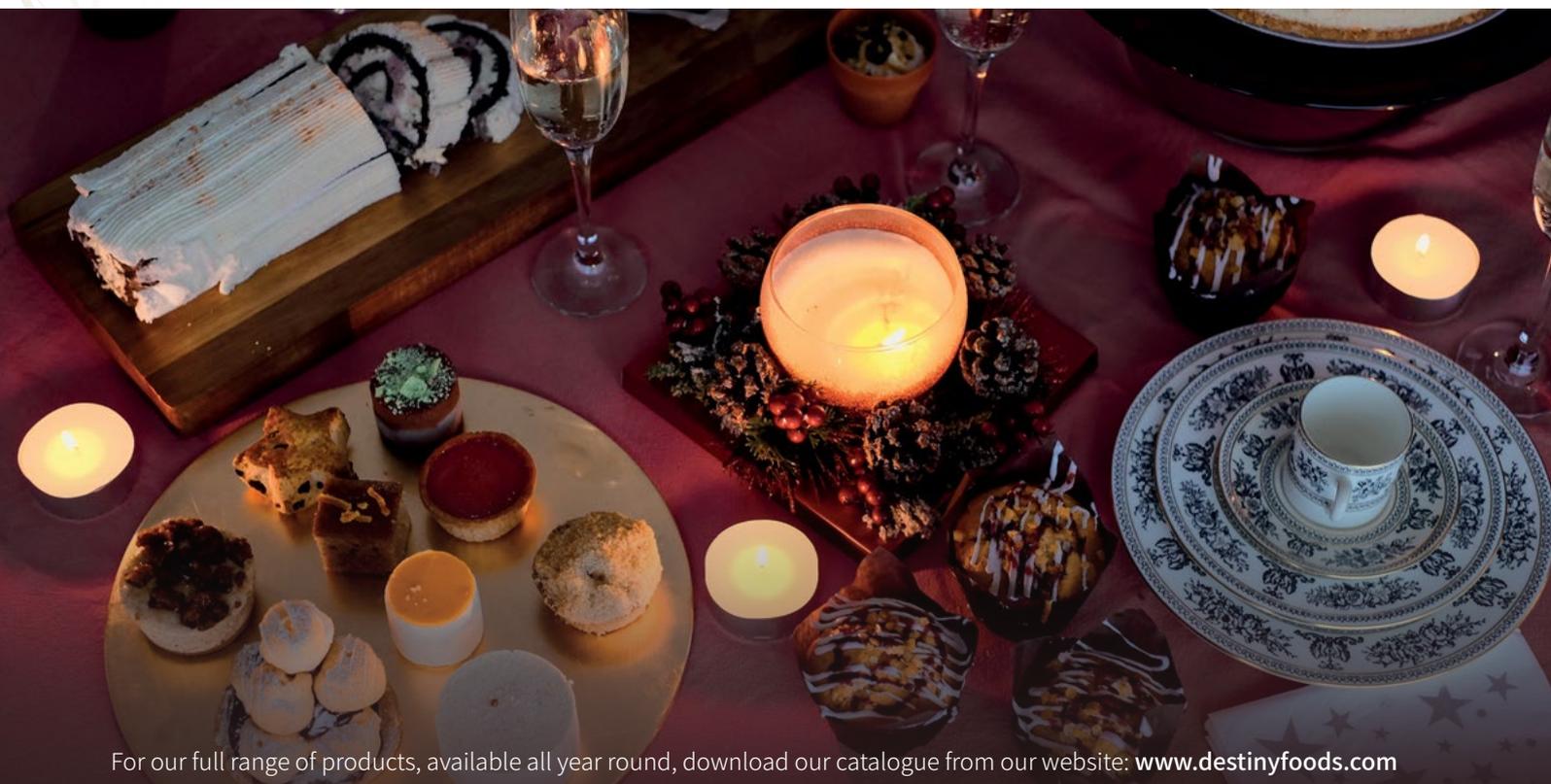


MINI VEGAN STAR TOPPED MINCE PIES

Sweet vegan pastry case filled with vegan mincemeat and topped with a pastry star. Made with a gluten-free recipe.

VNMINC01024
56g | x24

❄️ 1h 0-5°C 📅 4 days



For our full range of products, available all year round, download our catalogue from our website: www.destinyfoods.com

Please place your Christmas pre-order:
sales@destinyfoods.com • 0161 231 9800

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 **la compagnie des desserts**
www.compagniedesdesserts.com