

CHRISTMAS COLLECTION 2023



DestinyFoods

Seasons Greetings

We love Christmas at Destiny Foods; and we're hoping for a busy Christmas for 2023, creating and delivering your favourite desserts ready for party season.

Over the Christmas period, desserts comfort us, provide indulgence and bring us together. Our 2023 Christmas collection aims to provide the perfect end to a celebratory meal and our range of festive sweet treats is designed to keep us going through the busy festive period.

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 for celebrations big and small.

How To Order

If you've been tempted by what we have to offer, then why not place an order? Make sure you pre-order to ensure we will have products for you for the full Christmas period.



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Icon Keys



Defrosting time
& temperature



Product lifetime
once defrosted



Oven heating
time & temperature

Non-Gluten Recipes

Our products labelled NGCI are made to recipes that don't contain any gluten whatsoever, but without segregation in our factory. NGCI products are made in an environment where gluten is used in other products and therefore, we cannot guarantee that they are 100% gluten free.

NGCI

Non gluten
containing
ingredients

Vegan Recipe

Our products that are labelled vegan (VE) are made to recipes that don't contain any animal products whatsoever, but without segregation in our factory, therefore we cannot guarantee that they are free from traces of non-vegan ingredients.

VE

Vegan

Christmas Treats

Take a look at our great range of Christmassy cakes, brownies, mince pies and yule logs. Perfect to brighten cold winter days.



NGCI

Mince Pie Brownie LCA SBR 160 01

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

Precut into 35 portions.

Case: 2.8 kg x 1



5h
4°C



5d
4°C



Mini Mince Pies IPI MIN 010 72

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

Case: 40 g x 72



4h
4°C



5d
4°C



Mince Pies WHX MAS 290 90

Sweet pastry case filled with mincemeat and topped with pastry case.

Dims: Ø 27.5 cm Case: 1.2 kg x 1



4h
4°C



5d
4°C



Cranberry Scone ICA SCO 030 40

Large cranberry scone. Traditional scone mic with cranberry pieces.

Dims: Ø 8 cm Case: 90g x 40



1h
4°C



5d
4°C

VE

Vegan Cranberry Slice VGC RAN 010 01

Fruity cranberry slice with a crunchy crumble topping.
Suitable for vegans. Precut into 35 portions.

Case: 3.3 kg x 1
5h 4°C 5d 4°C

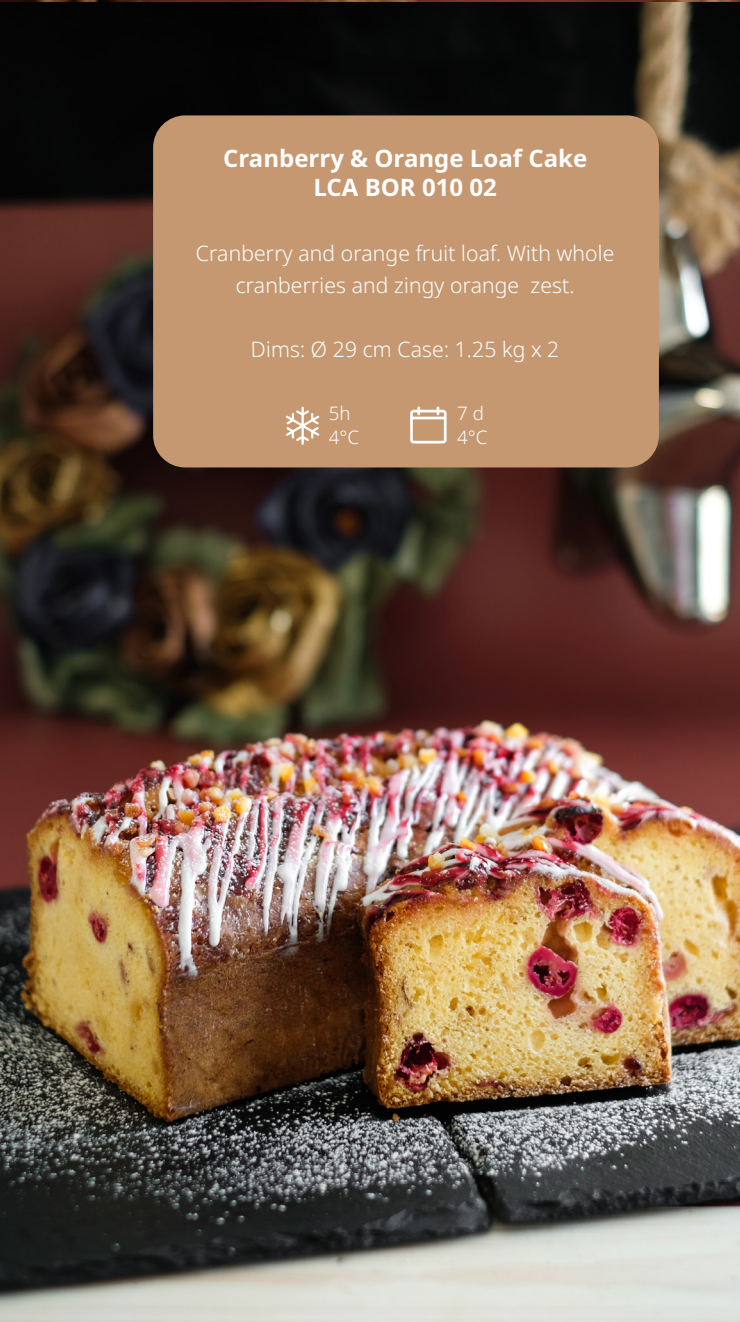


Cranberry & Orange Loaf Cake LCA BOR 010 02

Cranberry and orange fruit loaf. With whole cranberries and zingy orange zest.

Dims: Ø 29 cm Case: 1.25 kg x 2

5h 4°C 7d 4°C



Pecan & Irish Blondie LCA BLO 010 01

Nutty pecan blondie with Irish cream frosting.

Case: 3.1 kg x 1

5h 4°C 5d 4°C



Snowy Yule Log LSN OWY 010 01

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

Case: 1.145 kg x 1



VE

NGCI

Vegan Crumble Topped Mince Pies VNM INC 020 24

Sweet pastry case filled with rich mincemeat and topped with a vegan crumble. Made with vegan and non-gluten containing ingredients.

Case: 65 g x 24



Casual
DINING
INNOVATION
CHALLENGE
2021
SILVER



Christmas Yule Log XYU LEL 020 01

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

Case: 2.7 kg x 1



NEW

Chocolate Truffles 160 041

Rich and creamy dark chocolate truffles made with 64% dark chocolate (with 54% cocoa content). Rustic chocolate shell exterior with a soft truffle centre.

Dims: 2.5cm x 2.5cm x 2cm Case: 10 g x 140



Dessert Course

Choose a special Christmas dessert to elevate your menu and add something different and memorable. Our pre-cut desserts make life easy for the busy Christmas rush with perfectly even portions ready to plate and serve. Individual desserts are elegant and simple delivering great visuals alongside classic festive flavour profiles.

Spiced Rum Sticky Toffee Sauce XSA STI 030 24

Sticky toffee Sauce with Barti rum - spiced with vanilla and cinnamon.

Case: 80g x 24

Casual
DINING
INNOVATION
CHALLENGE
2022
SILVER

Winter Sticky Toffee Pudding LPU STI 080 01

Our traditional sticky toffee pudding with a hint of festive spices.
Precut into 24 portions.

Dims: 40 x 31 cm Case: 2.4 kg x 1





Baked Festive Cheesecake
LCC CHO 120 01

A rich, creamy baked vanilla cinnamon and soft cheesecake set on a sweet biscuit base and topped with mixed peel, apricots, cranberries & pistachios. Precut into 14 portions.

Dims: Ø 24 cm Case: 1.5 kg x 1



4h
4°C



5 d
4°C

Festive Fruit Slice
LCA CHR 020 01

White chocolate mousse with orange and brandy mixed with fruit and nuts between two layers of chocolate sponge. Precut into 30 portions.

Case: 2.7 kg x 1



3h
4°C



5 d
4°C





Baked Cranberry Cheesecake LCC CRA 010 01

Baked vanilla cheesecake with cranberries on a biscuit base. Precut into 14 portions.

Case: 1.3 kg x 1



VE

NGCI

Vegan Chocolate Orange Tart VNL TCH 010 01

Chocolate ganache and orange marmalade topped with chocolate mirror glaze in sweet vegan pastry. Made with NGCI ingredients. Precut into 14 portions.

Dims: Ø 27.5 cm Case: 1.4 kg x 1



Salted Caramel & Chocolate Tart LTA CHO 240 01

Rich salted caramel topped with ganache in a sweet pastry case. Precut into 14 portions.

Dims: Ø 27.5 cm Case: 1.2 kg x 1



Christmas Pudding Cheesecake Slab LCC CPS 010 01

A classic cheesecake biscuit base with indulgent cream cheese mix infused with vegetarian mincemeat, mixed peel and sultanas. Large slab format cut into 40 portions – perfect for large functions.

Case: 4.2 kg x 1



NGCI

Pear & Gingerbread Tart NCG PEA 010 01

Deliciously spiced gingerbread tart with slices of pear. Made using non-containing gluten ingredients. Precut into 14 portions.

Dims: Ø 27.5 cm Case: 1.4 kg x 1





Clementine Tart
LFL STC 010 01

A tangy clementine and lemon filling in a chocolate pastry case. Precut into 14 portions.

Dims: Ø 25 cm Case: 1.7 kg x 1



4h
4°C



5d
4°C



Limoncello Cheesecake
LCC LEM 070 01

Limoncello cheesecake on a sweet biscuit base topped with lemon crême. Precut into 14 portions.

Dims: Ø 24 cm Case: 1.8 kg x 1



4h
4°C



5d
4°C



Irish Cream Cheesecake
LCC BAI 010 01

Irish cream cheesecake with marbled chocolate glaze on a sweet biscuit base. Precut into 14 portions.

Dims: Ø 24 cm Case: 1.7 kg x 1



4h
4°C



5d
4°C



Baked Gingerbread Cheesecake
LCC BGI 010 01

Baked ginger cheesecake with gingerbread pieces on a ginger biscuit base. Precut into 14 portions.

Dims: Ø 22 cm Case: 2 kg x 1



5h
4°C



5d
4°C



Individual Christmas Pudding
IPU CHR 020 48

Traditional favourite, suitable for vegetarians.

Case: 112g x 48



VE

NGCI

Vegan & Gluten Free Christmas Pudding
IPU CHR 060 24

Rich and fruity traditional favourite made with non-gluten containing ingredients and suitable for vegans. Individually wrapped

Case: 113g x 24



Roasted Fig Tartlet
1157

Hazelnut shortcrust pastry, almond and pistachio cream, roasted figs.

Dims: Ø 12 cm Case: 140 g x 12



Baba "Mignon"
905 25

Authentic rum baba, slightly raised, soaked in rum.

Case: 130 g x 15



Chocolate Truffle Torte
ITO CHO 010 16

A rich chocolate torte finished with chocolate glaze and a chocolate truffle.

Dims: Ø 6.5 cm Case: 105 g x 16



Chocolate Orange Torte
ITO CHO 350 16

A chocolate orange mousse finished with a chocolate orange glaze.

Dims: 6 x 6 cm Case: 115 g x 16



Winter Berry Cheesecake
ICC WIN 020 16

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

Dims: 6 x 6 cm Case: 115 g x 16



Irish Cream Cheesecake
ICC BAI 010 16

Irish cream cheesecake on a sweet biscuit base.

Dims: Ø 6.5 cm Case: 120 g x 16



Christmas Pudding Cheesecake
ICC CHR 010 16

Festive mincemeat cheesecake on a biscuit base.

Case: 115g x 16





Chocolate Royal Finger 4186

Dacquoise biscuit, praline crunch, chocolate mousse, velvety chocolate topping.

Dims: 13 x 2.5 cm Case: 70 g x 28



Royal Dôme 95433

Dacquoise biscuit, hazelnut crunch and chocolate mousse.

Dims: Ø 7 cm Case: 80 g x 16



Irish Cream Liqueur & Chocolate Profiteroles IPR BAI 020 48

Irish cream filled profiteroles dipped in chocolate.

Case: 40 g x 48



Strawberry & Prosecco Torte ITO STR 080 16

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

Dims: Ø 6 cm Case: 95 g x 16



Mini Profiterole Tower ICH TOW 060 09

Mini profiteroles filled with vanilla cream, towered up with chocolate fudge, placed on a shortbread biscuit and drizzled with white chocolate.

Dims: 8.5 x 10 cm Case: 131 g x 9



Exclusive New Products From France

As part of La Compagnie des desserts we have exclusive UK distribution for some truly special desserts for Christmas. From rustic tarts to iced "boule rocher" and baked Alaska "snow drop" these products are bound to turn heads in restaurants this Christmas.

NEW



Baked Whole Pear Tart
4578

Rustic caramelised puff pastry case with apple compote & whole Williams pear roasted with brown sugar.

Dims: Ø8x6 cm Case: 110g x 12



NEW



Orange & Cognac Baked Alaska
908 97

Vanilla ice cream, sultanas macerated in GRAND MARNIER® syrup and Italian meringue.

Dims: Ø 7.5 Case: 80g x 8

NEW



Gluten Free Chocolate Mi-cuit
4184

Sable pastry case with almond creams, whole over-roasted apple. Heat in oven or grill.

Dims: Ø7.5 cm Case: 120g x 16



30 sec
800W



5d
4°C



Boule Rocher
909 53

Chocolate ice cream, praline ice cream with whipped cream coating and praligrain.

Dims: Ø6.5 cm Case: 75g x 12

NEW



Royal Mont Blanc
954 90

Elevated french classic. Giant macaron shell with chestnut mousse, hidden meringue and vanilla marshmallow topping.

Dims: Ø7.5x5 cm Case: 80g x 12



2-3h
0-5°C



5d
4°C

Ice Cream and Sorbet

Try some of these incredible new ice cream flavours we are launching for Christmas. Switch out the standard vanilla to give traditional desserts a christmassy twist or serve on their own as a refreshing and light end to a big festive feast.



NEW

Pannetone Ice Cream
927 55

Case: 2.5L



Mojito Sorbet
927 09

Case: 2.5L



NEW

Champagne Sorbet
CFI CHA 010 01

Case: 2.5L



Rum & Raisin Ice Cream
921 01

Case: 2.5L



Mandarin of Sicily Ice Cream
925 17

Case: 2.5L



Cinnamon Ice Cream
923 01

Case: 2.5L



Bailey's Ice Cream
926 99

Case: 2.5L



NEW

Mulled Wine Sorbet
920 14

Case: 2.5L

Party & Buffet

Christmas time is party time! We added some new lines to ensure you have everything you need for party nights and large christmas gatherings.



Mini Smoked Salmon Bagel
160 482_

Mini poppy seed bagel filled with lemon & chive fromage with smoked salmon.

Thaw & serve

Case: 16g x 48



Mini Cheese Burgers
V01 007 40

Mini beef burher in a bun with cheddar cheese and onion relish.

Dims: Ø3.5 cm Case: 16.5g x 40



Mini Hot-Dog New- Yorker
967 21

Poultry sausage in a soft bread with ketchup and mustard. To be cooked without defrosting.

Case: 19g x 40



NEW

Chicken, Pancetta & Cranberry Terrine
TPL TCH 060 03

Pressed terrine with chicken, pancetta & cranberry.

Case: 500g x 3



NCGI

Chicken & Leek Terrine
TPL TCH 020 03

British farm-assured chicken, sweet leeks and mixed herbs.

Case: 500g x 3



NCGI

Ham Hock & Leek Terrine
TPL THA 020 03

Slow cooked British farm-assured ham hock, leek, mustard & honey.

Case: 500 g x 3



NEW



Dessert Shots



Cookie Cream Dessert Shot MSH OTS 020 30

A light mousse infused with oreo crumb then decorated with a mini single oreo biscuit.
60 ml polypropylene pot -100% recyclable

Case: 44g x 30



Vegan Tropical Dessert Shot MSH OTS 010 30

A light vegan mousse flavoured with coconut and pineapple, on a biscuit base topped with roasted coconut.

Case: 37g x 30



Strawberry Dessert Shot MSH OTS 040 30

A light strawberry mousse infused with dark chocolate and topped with jam and pink curls

Case: 47g x 30



Lemon Dessert Shot MSH OTS 050 30

A lemon Mousse made with mascarpone, infused with lemon zest topped with a sharp lemon curd and lemon zest

Case: 52g x 30



Banoffee Dessert Shot MSH OTS 030 30

A light banana mousse infused with biscuit then topped with a drizzle of caramel and chocolate curls.

Case: 47g x 30



Chocolate Orange Cheesecake MCC CHO 020 35

Chocolate orange cheesecake with chocolate glaze on a sweet biscuit base.

Dims: Ø 4.5 cm Case: 60 g x 35



Mini Chocolate Truffle Torte ITO CHO 170 35

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

Dims: Ø 4.5 cm Case: 45 g x 35



Mini Orange & Prosecco Torte ITO ORA 070 35

Orange & Prosecco cheesecake on a sweet biscuit base with an orange glaze.

Dims: Ø 4.5 cm Case: 44 g x 35



Mini Irish Cream Torte MTO BAI 010 35

An irish cream mousse torte.

Dims: Ø 4.5 cm Case: 40 g x 35

For our full range of products, available all year round,
download the catalogue from our website:

www.destinyfoods.com

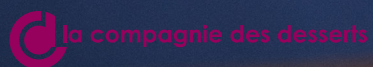
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