

Autumn/Winter
Collection
2024/25



Ice cream



Festive Creations



MULLED WINE SORBET

92014 | 2,5 L



PANETTONE ICE CREAM

92755 | 2,5 L

Original Creations



CINNAMON ICE CREAM

92301 | 2,5 L



RUM & RAISIN ICE CREAM

92101 | 2,5 L



SICILIAN MANDARIN SORBET

92517 | 2,5 L



DARK CHOCOLATE SORBET

92761 | 2,5 L



PASSION FRUIT SORBET

92661 | 2,5 L



SALTED CARAMEL ICE CREAM

92051 | 2,5 L



MOJITO SORBET

92709 | 2,5 L

Christmas Collection



Traditional Essentials



CHRISTMAS YULE LOG

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

XYULEL02001 | 2,7 kg x 1



MINCE PIES DEEP FILLED

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

WHXMAS29090 | 50 g x 90



MINI MINCE PIE

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

IPIMIN01072 | 40 g x 72



NCGI VG

TEATIME MINCE PIE CRUMBLE

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

VNMINC02024 | 65 g x 24



GF

INDIVIDUAL CHRISTMAS PUDDING GF

Rich and fruity traditional favourite made with non-gluten containing ingredients. Suitable for vegetarians.

IPUCHR07024 | 100 g x 24



INDIVIDUAL TRADITIONAL CHRISTMAS PUDDINGS

Traditional favourite, suitable for vegetarians.

IPUCHR02048 | 112 g x 48



Festive Selection

FESTIVE ORIGINAL CREATIONS



FESTIVE FRUIT SLICE

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

LCACHR02001 | 2,7 kg x 1



NCGI

MINCE PIE BROWNIE

Rich chocolate brownie with the addition of chopped fruit and mixed spices, made with gluten free recipe. Precut into 35 portions.

LCASBR16001 | 2,8 kg x 1



FESTIVE STICKY TOFFEE PUDDING

Our traditional sticky toffee pudding with a hint of festive spices. Precut into 24 portions.
± Ø 40 x 31 cm

LPUSTI08001 | 2,4 kg x 1



SPICED STICKY TOFFEE SAUCE POTS

Sticky toffee sauce with Barti rum spiced with vanilla and cinnamon.

XSASTI03024 | 80 g x 24



Festive Selection

FESTIVE ORIGINAL CREATIONS



NCGI

PEAR & GINGERBREAD TART

Deliciously spiced gingerbread tart with slices of pear. Made using non-containing gluten ingredients. Precut into 14 portions.
± Ø 27,5 cm

NCGPEA01001 | 1,4 kg x 1



BAKED FESTIVE CHEESECAKE

A rich, creamy baked vanilla cinnamon soft cheesecake set on a sweet biscuit base and topped with mixed peel, apricots, cranberries and pistachios. Precut into 14 portions.
± Ø 24 cm

LCCCHO12001 | 1,5 kg x 1



BAKED GINGERBREAD CHEESECAKE

Baked ginger cheesecake with gingerbread pieces on a ginger biscuit base. Precut into 14 portions.
± Ø 22 cm

LCCBG01001 | 2 kg x 1



Festive Selection

FESTIVE ORIGINAL CREATIONS



CHRISTMAS PUDDING CHEESECAKE

Festive mincemeat cheesecake on a biscuit base.

ICCCHR01016 | 115 g x 16



WINTERBERRY CHEESECAKE

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

± 6 x 6 cm

ICCWIN02016 | 115 g x 16



SNOWY YULE LOG

Vanilla and redcurrant filling rolled in a chocolate sponge and finished with vanilla frosting.

LSNOWY01001 | 1.45 kg x 1



Large desserts



Large desserts

PLANT BASED FAVOURITES



NCGI VG

VEGAN CHOCOLATE & ORANGE TART

Chocolate ganache and orange marmalade topped with chocolate mirror glaze in a sweet vegan pastry made with non-containing gluten ingredients. Precut into 14 portions - also available in 8cm individual tarts.

± Ø 27,5 cm

VNLTC01001 | 1,4 kg x 1



NCGI VG

VEGAN CINNAMON SWIRL CHEESECAKE

A baked vanilla cheesecake swirled with cinnamon sugar, drizzled with vegan cream cheese frosting. Made with non-gluten containing ingredients.

± Ø 25 cm

VGCCC01001 | 1,7 kg x 1



CLASSICS



CLEMENTINE TART

A tangy orange and lemon filling in a sweet pastry case.

± Ø 25 cm

LFLSTC01001 | 1,7 kg x 1



CHOCOLATE & SALTED CARAMEL TART

A rich salted caramel topped with chocolate ganache in a sweet pastry case.

± Ø 27,5 cm

LTACH024001 | 1,2 kg x 1



Large desserts

CLASSICS



NEW

AUTHENTIC TIRAMISU

Layers of coffee soaked ladyfinger biscuits with whipped mascarpone mousse, topped with coco powder, 6 to 8 portions .

± 37 x 9 x 5,5 cm

4861 | 750 g x 3



IRISH CREAM CHEESECAKE

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

± Ø 24 cm

LCCBAI01001 | 1,7 kg x 1



LIMONCELLO CHEESECAKE

Limoncello cheesecake on a sweet biscuit base topped with lemon cream.

± Ø 24 cm

LCCLEM07001 | 1,7 kg x 1



CHOCOLATE & CHERRY DELICE

Layers of chocolate mousse, chocolate sponge, cherry compote finished with a dark ganache glaze. ± Ø 40 x 31 cm

LTOSCH18001 | 3 kg x 1



CRANBERRY & ORANGE LOAF CAKE

Cranberry and orange fruit loaf with whole cranberries and zingy orange zest. Uncut.

± Ø 29 cm

LCABOR01002 | 1,25 kg x 2



Individual desserts



Individual desserts

CREATIONS BY PHILIPPE URRACA



NEW

CHOCOLATE & NOUGAT SECRET

Crispy chocolate nougat, Peruvian chocolate mousse, pistachio chocolate stick.

± 16x2,5x3 cm

3664 | 85 g x 16



ROYAL DOME

Dacquoise biscuit, hazelnut crunch and chocolate mousse.

± Ø 7 cm

95433 | 80 g x 16



BOULE ROCHER

Chocolate ice cream, praline ice cream with whipped cream coating with praline topping.

± Ø 6,5 cm

90953 | 75 g x 12



WHITE CHOCOLATE PYRAMID

Almond biscuit with white chocolate mousse, caramel in a white chocolate shell.

± Ø 7 x 7 x 7 cm

2772 | 80 g x 12



BAKED PEAR TART

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

± Ø 8 x 6 cm

4578 | 110 g x 12



ROASTED FIG TARTLET

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

± Ø 12 cm

4847 | 130 g x 24



CLASSICS

Individual desserts

CLASSICS



ROYAL CHOCOLATE FINGER

Dacquoise biscuit, praline crunch, chocolate mousse with a velvety chocolate topping.
± Ø 13 x 2,5 cm

4186 | 70 g x 28



CHOCOLATE PUDDING WITH CHOCOLATE SAUCE

Moist chocolate sponge with a rich dark chocolate sauce.
± Ø 10 cm

IPUCHO03012 | 180 g x 12



NEW

ABSOLUTELY HAZELNUT

Meringue base with fine salted hazelnut melting centre with hazelnut pieces, hazelnut mousse with a crispy chocolate and a chocolate glazed coating, topped with caramelised hazelnut.

4856 | 76 g x 15



RUM BABA

Authentic rum baba, soaked in rum.

90525 | 130 g x 15



PROFITEROLES IRISH CREAM & CHOCOLATE

Irish cream filled profiteroles dipped in chocolate.

IPRBAI02048 | 40 g x 48



PROFITEROLE TOWERS

Profiterole towers filled with vanilla cream towered up with chocolate fudge, placed on a shortbread biscuit drizzled with white chocolate.
± Ø 8,5 x 10 cm

ICHTOW06009 | 131 g x 9



Individual desserts

CLASSICS



NEW

CRANBERRY & YUZU TART

Shortcrust pastry, almond cream, cranberry compote, yuzu mousse, blanched pistachio decoration. $\pm \varnothing 8$ cm

2000 | 100 g x 12



NEW

CHESTNUT CAKE

A soft sponge cake made with chestnuts.

$\pm \varnothing 7,5$ cm

95397 | 80 g x 48



PREMIER CHEESECAKES & TORTES



CHOCOLATE ORANGE TORTE

A chocolate orange mousse, piped with a smooth chocolate orange filling, finished with a chocolate orange glaze. $\pm \varnothing 6 \times 6$ cm

ITOCHO35016 | 115 g x 16



CHOCOLATE TRUFFLE TORTE

A rich chocolate torte finished with chocolate glaze and a chocolate truffle. $\pm \varnothing 6,5$ cm

ITOCHO01016 | 105 g x 16



STRAWBERRY & PROSECCO TORTE

Strawberry and prosecco mousse on a sponge base finished with strawberry glaze. $\pm \varnothing 6$ cm

ITOSTR08016 | 95 g x 16



IRISH CREAM CHEESECAKE

Irish cream cheesecake on a sweet biscuit base.

$\pm \varnothing 6,5$ cm

ICCBAI01016 | 120 g x 16



Party & Buffet



Party & Buffet

MINI COLLECTION



MINI CHOCOLATE ORANGE CHEESECAKE

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

± Ø 4,5 cm

MCCCHO02035 | 60 g x 35



MINI CHOC TRUFFLE TORTE

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

± Ø 4,5 cm

ITOCHO17035 | 45 g x 35



MINI IRISH CREAM TORTE

An irish cream mousse torte.

± Ø 4,5 cm

MTOBAI01035 | 40 g x 35



MINI ORANGE & PROSECCO TORTE

Orange and prosecco torte.

± Ø 4,5 cm

ITOORA07035 | 44 g x 35



NEW

MINI CHOCOLATE & ORANGE FINGER

Joconde biscuit, dark chocolate mousse, orange compote. ± 5 x 2 x 3 cm

3724 | 19 g x 98



NEW

MINI STOLLEN BITES

Fruit bread of nuts, spices, and dried coated with icing sugar. ± 3 x 3 x 3 cm

XBISTO02108 | 20 g x 108



Bread & Savoury



Breads & Savoury

BREADS



NEW

RUSTIC MINI BAGUETTE

Aveyron wheat flour and rye.
± 15 cm

96866 | 45 g x 120



NEW

RUSTIC GOURMET ROLL

Native T65 hard wheat flour.
± 8,5 x 6 x 4 cm

96574 | 40 g x 200



PLANT BASED & VEGETARIAN



MINI ASSORTED QUICHE

Three cheese and onion, tomato & herb,
broccoli & stilton, mushroom & parsley.
± Ø 6 cm

CMQUAS02024 | 50 g x 24

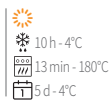


NEW **VG**

BUTTERNUT SQUASH & CARMELISED ONION TART

Butternut squash with caramelised onion
in a savoury vegan pastry.

TPITBU03048 | 150 g x 48



TERRINES



NEW

DUCK, GREEN PEPPERCORN & ORANGE TERRINE

British farm assured duck with
green peppercorn & orange.

TPLTDU04003 | 500 g x 3



CHICKEN & LEEK TERRINE

British farm assured chicken,
sweet leek and mixed herbs.

TPLTCH02003 | 500 g x 3



HAM HOCK & LEEK TERRINE

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

TPLTHA02003 | 500 g x 3





PLACING YOUR ORDER

Order from our friendly sales team.
We're available Monday to Friday 9-5pm.

DestinyFoods By  **la compagnie des desserts**

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