

The Collection



DestinyFoods By  la compagnie des desserts

Welcome To



We pride ourselves on being a one-stop-shop for desserts and sweet treats. If you are looking for new items for your menu, we have something for you; from familiar national favourites to new concepts that turn heads.



DELIVERY EXPERTISE

To ensure consistent supply, we aim to keep all the products in this catalogue in stock.

We have our own fleet of **temperature-controlled vehicles** and dedicated drivers with years of experience delivering desserts across the UK.

We can deliver direct to your preferred location on selected delivery days, typically twice per week. Deliveries are made **free of charge** if minimum quantities are achieved.



ALWAYS INNOVATING

We don't sit still for a second. Whether fulfilling innovation briefs for large hotel and restaurant groups or spotting the consumer and food trends that will stick, we love to invent new concepts and twists to long-standing favourites.

Our vegan and gluten free ranges are amongst our proudest achievements. We start with the basic philosophy that desserts should be a pleasure for all – so our chefs make sure all vegan and gluten free products pack the same incredible flavours and perfect textures as traditional dessert recipes.

ARTISAN ROOTS

Our story starts with a tiny ice cream producer in the South West of France, Le Glaçon des Corbières, making Ice-cream to traditional methods supplying restaurants around Carcassonne and Béziers. From its inception, the company has maintained a dedication to become a specialist supplier of quality products to the restaurant trade.

Today La Compagnie des Desserts Group is a collection of eight complimentary dessert manufacturers spanning France, Spain, UK and the USA. The group has a wealth of combined expertise, united behind a common goal of creating moments of pleasure through the knowledge of what makes a truly excellent dessert. The group now supplies around 14,000 restaurants and other hospitality businesses around the world from tiny independents to large multinational groups.

OUR NETWORK

Destiny Foods forms part of La Compagnie des Desserts Group which is headquartered in France. The group pulls together the expertise of different artisan producers of desserts and ice creams with operations spanning France, Portugal, Spain, UK and the USA. This gives Destiny Foods the opportunity to add some truly special French specialities to our range.



Laurent Beauvironnois – **Chef Pâtissier**



Philippe Urraca – **Chef Pâtissier**



OUR SERVICE

We have our own fleet of temperature-controlled vehicles and dedicated drivers with years of experience delivering desserts across the UK.

We can deliver direct to your preferred location on selected delivery days, typically twice per week.

LET’S TALK

We love to discuss options with our customers and find the right mix of products to evolve menus and delight customers.

Please call us on **0161 231 9800** or email us at **sales@destinyfoods.com** to discuss options, prices and to place your order.



New Creations





4 SMOOTHIES RECIPES



NEW

Yellow Slow 160231

40% pineapple, 30% papaya, 30% mango.

Case: 150g x 15



NEW

Pink Groovy 160230

60% strawberry, 40% banana.

Case: 150g x 15



NEW

Ever Green 160370

37% banana, 30% kale, 18% mango, 15% banana-lemongrass.

Case: 150g x 15



NEW

Coconut Fever 160233

53% coconut milk, 26% pineapple, 19% banana.

Case: 150g x 15



**1 Put 1 bag of
150g of fruit
(= 1 portion)
in a blender**



**2 Add 200ml
of fruit juice
(apple ideally)
or water**



**3 Mix for 45 sec...
It's ready!**

Made in France 

**THE MEETING OF ICE CREAM
AND A SMALL WOODEN STICK**



**NO ARTIFICIAL COLOURS,
HAND-MADE IN PROVENCE**



NEW

**Pretty
Strawberry
160515**

Strawberry sorbet.
Case: 65g x 10



NEW

**Crunchy
Chocolate
160516**

Chocolate &
caramelised almonds
ice cream.
Case: 65g x 10



NEW

**Vanilla Bliss
160517**

Madagascan vanilla
ice cream.
Case: 65g x 10



NEW

**Coco Loco
160519**

Coconut ice cream.
Case: 65g x 10



NEW

**Exotic
160521**

Mango, passion fruit
and ginger sorbet.
Case: 65g x 10



NEW

**Detox
160518**

Lemon, ginger and
turmeric sorbet.
Case: 65g x 10



NEW

**Refresh
160520**

Lemon, cucumber and
mint sorbet.
Case: 65g x 10



NEW

**Marbled
Chocolate
160523**

Madagascar vanilla and
chocolate ice cream.
Case: 65g x 10



NEW

**Vanilla Iced Lollipop
160524**

Madagascar vanilla
ice cream.
Case: 25g x 25

Perfect for Affogatos



Cones



Gluten Free Sugar Cone GFC ONE 011 44

A flat topped sugar cone, suitable for single scoop servings.

Case: 12g x 192

GF

NEW



Medium Waffle Cone ICO WAF 011 20

Natural top, medium/ large waffle cone for 2 to 3 scoops.

Dims: 69 x 171mm Case: 23g x 120

NEW



Large Desserts



Lemon And Blackcurrant Delice LTO SCH 290 01

Layers of sponge, blackcurrant mousse, lemon mousse and plain mousse topped with white chocolate curls. Precut into 30 portions.

Dims: 40 x 31cm Case: 4.5kg x 1



5 h
4°C



3 d
4°C

NEW



Beetroot Brownie LCA BEE 010 35

A rich fudgy brownie with earthy beetroot. Precut into 35 portions.

Dims: 40 x 31cm Case: 2.5kg x 1



5 h
4°C



5 d
4°C

NEW

VE



Classic Brownie NCG BRO 020 01

A rich chocolate brownie with no gluten-containing ingredients. 35 portions.

Dims: 40 x 31cm Case: 3kg x 1



5 h
4°C



5 d
4°C

NGCI

NEW



Authentic Tiramisu

4861 Made in France

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

Dims: 37 x 9 x 5.5cm Case: 750g x 3



4 h
4°C



24 h
4°C

NEW

Funfetti Cake LCC FUN 010 14

Layers of funfetti sprinkle sponges, raspberry jam, funfetti vanilla cheesecake and topped with funfetti. Precut into 14 portions.

Dims: Ø 25cm Case: 1.8kg x 1



4 h
4°C



5 d
4°C

NEW



Large Cakes

Pink Lemonade Loaf Cake

LCA PIN 010 02

A moist loaf cake marbled with red velvet, flavoured with pink lemonade and drizzled with a sharp Lemon syrup. Uncut.

Dims: 29cm Case: 1.2kg x 2



4-5 h
4°C



7 d
4°C

NEW



Pistachio Loaf Cake

LCA BPI 010 02

A pistachio flavoured loaf cake topped with a white glaze, pistachios and cornflour blossoms. Uncut.

Dims: 29cm Case: 1kg x 2



4-5 h
4°C



7 d
4°C

NEW



Cranberry & Orange Loaf Cake

LCA BOR 010 02

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

Dims: 29cm Case: 1.25kg x 2



5 h
4°C



7 d
4°C

NEW



Individual Portion Desserts



Baked Blueberry Cheesecake
ICCBLU02016

A fruity and vibrant baked blueberry cheesecake on a biscuit base.

Dims: Ø 6.5cm Case: 75g x 16



2 h
4°C



5 d
4°C

NEW



Avocado & Lime Cheesecake
ICC AVO 010 16

A creamy avocado mousse infused with lime sat on a biscuit base, topped with a vibrant green glaze, and nibbed pistachios.

Dims: Ø 6 x 6cm Case: 130g x 16



2 h
4°C



3 d
4°C

NEW

VE



Lemon Meringue Tartlet
96612 Made in France

Sweet pastry with lemon cream and meringue.

Dims: Ø 9cm Case: 75g x 24



4 h
4°C



2 d
4°C

NEW



Cranberry & Yuzu Tart
2000 Made in France

Cranberry and yuzu tartlet baked in a sweet crust pastry with almond cream, cranberry compote and yuzu soufflé.

Dims: Ø 8cm Case: 100g x 12



4 h
4°C



24 h
4°C

NEW



Vegan Apple & Blackberry Crumble
VNI CAP 020 08

A sweet vegan pastry case, filled with apples & blackberry, topped with a vegan crumble.

Dims: Ø 8cm Case: 135g x 8



3 h
4°C



5 d
4°C



7 mins
180°C

VE

NEW



Birthday Cake
LCA BIR 020 02

Layers of chocolate sponge topped with creamy chocolate mousse and chocolate nibs decorated with chocolate glaze. Uncut

Dims: 6 inches Case: 570g x 2



5 h
4°C



3 d
4°C

NEW

Premium Ghana Chocolate Lava Cake

4761 Made in France 

Pure butter chocolate lava cake with flowing Ghana chocolate center, 72% minimum cocoa.

Dims: Ø 6 x 5.5cm Case: 95g x 24

 5 d
4°C  30 sec
800W 



Chocolate Lava Cake

4841 Made in France 

Chocolate coulant with molten chocolate centre, minimum 52% cocoa.

Dims: Ø 7 x 2.5cm Case: 90g x 46

 5 d
4°C  20 sec
800W 



Earl Grey Opera Finger

95460 Made in France 

Joconde biscuit with an Earl Grey syrup, Earl Grey tea milk chocolate ganache and orange peel butter cream.

Dims: Ø 12.5 x 2.5cm Case: 70g x 33

 4 h
4°C  48 h
4°C 



Strawberry Pavlova

90742 Made in France 

Senga strawberry vacherin, meringue, and whipped cream. Served frozen

Case: 60g x 12





Tirami-Chou

4577 Made in France 

Coffee cracker chou filled with a coffee and chocolate cream and mascarpone mousse

Dims: Ø 7.5 x 7cm Case: 75g x 12

 4 h
4°C  24 h
4°C 



Chocolate & Nougat Secret

3664 Made in France

Crunchy chocolate and nougat base, Peruvian chocolate mousse and chocolate pistachio stick.

Dims: 16 x 2.5 x 3cm Case: 85g x 16



4 h
4°C



24 h
4°C

NEW



Exotic Secret

4758 Made in France

Coconut and almond cream, mango and passion fruit compote, chiboust cream with rum. Free range eggs.

Dims: 16.5 x 2.5 x 3cm Case: 80g x 16



4 h
4°C



24 h
4°C

NEW



Baked Whole Pear Tart

4578 Made in France

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

Dims: Ø 8 x 6cm Case: 110g x 12



4 h
4°C



3 d
4°C



Concorde

95453 Made in France

Cocoa Swiss meringue mixed with chocolate mousse topped with pieces of Swiss meringue.

Case: Ø 7cm Case: 75g x 18



4 h
4°C



48 h
4°C

NEW



Iced chocolate Soufflé

4784 Made in France

Cocoa dacquoise biscuit with dark chocolate, 80% minimum cocoa with free-range eggs. Served frozen.

Dims: Ø 7 x 4.5cm Case: 83g x 12

NEW



Boule Rocher

90953 Made in France

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

Dims: Ø 6.5 x 6cm Case: 75g x 12

NEW



Boule Lychee and Raspberry

90919 Made in France 

Lychee and raspberry sorbet filled with a meringue centre coated in white chocolate and raspberry powder. Served frozen.

Dims: Ø 6.5 x 5cm Case: 90g x 12

NEW



Boule Yuzu and Passion Fruit

90902 Made in France 

Yuzu ice cream with a meringue centre coated in passion fruit. Served frozen.

Dims: Ø 6.5 x 5cm Case: 70g x 12

NEW

Mini & Bite-Sized Treats



Mini Chocolate Lava Cake

4162 Made in France 

Dark chocolate mixture.

Dims: Ø 5 x 2cm Case: 35g x 60



4 h
4°C



5 d
4°C

NEW



Lollipop Assortment

95363 Made in France 

Chocolate, raspberry and caramel choux, coated with chocolate.

Dims: Ø 3.5cm Case: 20g x 48



3 h
4°C



1 d
4°C

NEW



Yuzu Macaron

95341 Made in France 

Lemon and yuzu cream.

Dims: Ø 4.2cm Case: 16g x 45



2 h
4°C



2 d
4°C

NEW



Black Sesame Macaron

95340 Made in France 

Sesame ganache.

Dims: Ø 4.2cm Case: 16g x 45



2 h
4°C



2 d
4°C

NEW



Earl Grey Macaron

95463 Made in France

Earl Grey tea and milk chocolate ganache.

Dims: Ø 4.2cm Case: 16g x 45



NEW



Champagne Macaron

95483 Made in France

Rosé champagne cream.

Dims: Ø 4.2cm Case: 16g x 48



NEW



Mini Opera

2224 Made in France

Joconde biscuit, coffee punch, chocolate coffee ganache, chocolate icing, coffee butter cream.

Dims: 5 x 2 x 2.5cm Case: 18g x 98



NEW



Mini Chocolate & Orange Finger

3724 Made in France

Cocoa joconde biscuit, orange compote and dark chocolate mousse.

Dims: 5 x 2 x 3cm Case: 19g x 98



NEW



Mini Pineapple & Lime Finger

3722 Made in France

Coconut joconde biscuit, pineapple compote, lemon, ginger and lime mousse, ivory chocolate.

Dims: 5 x 2 x 3cm Case: 19g x 98



NEW



Mini Lemon Meringue Finger

4853 Made in France

Shortbread base, Sicilian lemon cream, joconde biscuit, flamed meringue.

Dims: 5 x 2 x 3cm Case: 20g x 98



NEW



Mini Brownie Finger

4854 Made in France 

Chocolate brownie mix and chopped nuts.

Dims: 5 x 2.5 x 2.3cm Case: 17g x 154

 4 h 4°C  5 d 4°C 



Mini Hazelnut Chocolate Doughnut

502524 Made in France 

Mini hazelnut doughnuts. Palm oil free.

Dims: Ø 5 x 3.5cm Case: 25g x 140

 1 h 20°C  2 d 20°C 



Mini Cannelé

96638 Made in France 

Speciality rum creation from Bordeaux.

Dims: Ø 3.1 x H 3.1cm Case: 17g x 200

 4 h 4°C  4 d 4°C  9 min 180°C 



Mini Madeleine

96716 Made in France 

Pure butter Madeleine .

Dims: 6.5 x 4 x 3cm Case: 18g x 133

 4 h 4°C  1 d 10°C  4.5 min 190°C 

Chocolate Truffles

160041

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: Ø 2.5 x 2.5 x 2cm Case: 10g x 140

 6 h 4°C  7 d 4°C 





Breakfast & Coffee Shop



Chocolate Breakfast Muffin XMU CHO 010 30

Muffin with chocolate flavoured pieces.

Case: 65g x 30



2 h
4°C



5 d
4°C

NEW



Oatmeal Sultana Breakfast Muffin XMU OAT 010 30

Muffin sponge with rolled oats and sultanas.

Case: 65g x 30



2 h
4°C



5 d
4°C

NEW



Blueberry Breakfast Muffin XMU BLU 010 30

Muffin with Greek style yogurt and blueberries.

Case: 65g x 30



2 h
4°C



5 d
4°C

NEW



Strawberry Cheesecake Muffin XMU STR 010 12

A moist sponge with strawberry and white chocolate inclusions, injected with a cheesecake filling and topped with a crunchy crumble.

Case: 120g x 12



2 h
4°C



5 d
4°C

NEW



Pear and Coriander Muffin XMU PEA 010 12

A moist sponge with pears and coriander and topped with pine nuts.

Case: 100g x 12



2 h
4°C



7 d
4°C

NEW



Chestnut Cake

95397 Made in France

A soft sponge cake made with chestnuts.

Dims: Ø 7.5cm Case: 80g x 48



4 h
4°C



4 d
4°C

NEW



Gluten Free Sultana Scone GFS CON 010 36

All butter recipe and gluten free.

Case: 56g x 36



1 d
4°C



Vegan Fruit Scone VSC ONE 010 40

Traditional baked fruit scone.

Case: 100g x 40



2 h
4°C



5 d
4°C



Luxury Fruit Scone ISC BUT 010 35

Hand-crafted luxury fruit scone made with an all-butter recipe.

Dims: Ø 8cm Case: 100g x 35



5 d
4°C



White Chocolate Chips & Caramel Pecan Cookie 4732 Made in France

Cookie made with brown cane sugar and caramelised pecan.

Dims: Ø 10 x 1.5cm Case: 70g x 36



4 h
4°C



3 d
4°C



Dark Chocolate Chip Cookie 4731 Made in France

Delicious dark chocolate cookie, made with Free Range Eggs.

Dims: Ø 10 x 1.5cm Case: 70g x 36



4 h
4°C



3 d
4°C



Cranberry White Chocolate Cookie 96919 Made in France

Cranberry and white chocolate cookie. Fully baked. Individually wrapped.

Dims: Ø 8.5cm Case: 62g x 50



20 m
4°C



15 d
4°C





Sugar Doughnut 60590

Sugar coated doughnut.

Dims: Ø 10.5cm Case: 65g x 48



20 min
20°C



3 d
20°C

NEW



Chocolate Doughnut 24690

Chocolate coated doughnut.

Dims: Ø 10.5cm Case: 80g x 48



20 min
20°C



5 d
20°C

NEW



Marshmallow Doughnut 60675

Coated with pink icing and mini marshmallows.

Dims: Ø 9cm Case: 59g x 36



20 min
20°C



3 d
20°C

NEW



Cookie Doughnut 67126

Coated with cream icing and cookie crumb.

Dims: Ø 9cm Case: 64g x 36



20 min
20°C



3 d
20°C

NEW



Bread & Savoury



Rustic Gourmet Roll

96574 Made in France

Made with French flour and stone baked.

Dims: 8.5 x 6 x 4cm Case: 40g x 200

10 min 20°C 1 d 20°C 8 mins 200°C

NEW



Sliced Brioche Burger Bun

160511 Made in France

Slice brioche Bun.

Dims: Ø 12cm Case: 90g x 30

1 h 20°C 3 d 4°C

NEW



Classic Sesame Burger Bun

160353 Made in France

Sliced with sesame seeds.

Dims: Ø 11cm Case: 80g x 30

5 h 4°C 2 d 4°C

NEW



Sourdough Baguette

160495 Made in France

Natural sourdough stone baked baguette.

Dims: 54cm Case: 280g x 35

30 min 20°C 2 d 4°C 10-14 min 210°C

NEW



Olives Fougassette

96124 Made in France

Wheat and wholemeal flour, black olives pieces (12%) and filled with green olive tapenade (9%).

Dims: 8.5 x 4.5 x 2.7cm Case: 39g x 75

3 d 4°C 14 min 185°C

NEW



Multi-grain Loaf

96639 Made in France

Rye, malted barley and roasted wheat flour. Seed inclusions: brown flax, sunflower, yellow flax, sesame and grey poppy. Oatmeal on top.

Dims: 28 x 11cm Case: 450g x 22

1 h 20°C 1 d 20°C 22 mins 180°C

NEW



Mini Hot-Dog New Yorker

160491 Made in France 

Poultry sausage in a soft bread with ketchup and mustard. Cook from frozen.

Dims: 5 x 4 x 3cm Case: 16g x 36



3 d
4°C



12-15 min
150°C

NEW



Vegetarian Pesto Canapé

160387 Made in France 

Soft vegetable canapé made with pesto, edamame, snow peas and 5 berries.

Case: 11g x 63



5 h
4°C



3 d
4°C

NEW



Ingredients & Embellishments



Mini Savoury Assorted Cones 160471

4 flavours: tomato, basil, sesame, plain.

Case: 4.5g x 180



1 h
4°C



6 h
20°C

NEW



Spiced Rum Sticky Toffee Sauce XSA STI 030 24

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

Case: 80g x 24



5 h
4°C



5 d
4°C

NEW



Mini Round Sweet Tart Shell 96994

Pure butter, cocoa butter coating.

Dims: Ø 4cm Case: 7g x 245



30 min
20°C



BBD
20°C

NEW



Mini Round Savoury Tart Shell 96992

Pure butter, cocoa butter coating.

Dims: Ø 4cm Case: 7.5g x 245



30 min
20°C



BBD
20°C

NEW



Round Sweet Tart Shell 160256 Made in France

Pure butter, cocoa butter coating.

Dims: Ø 5.5cm Case: 11g x 100



2 h
20°C



12 h
4°C

NEW



Round Sweet Tart Shell 160255 Made in France

Pure butter, cocoa butter coating.

Dims: Ø 8cm Case: 22.2g x 60



2 h
4°C



12 h
4°C

NEW

CONTENTS

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Heating time and temp (oven)



Heating time and temp (microwave)



Defrost time and temp



Product lifetime once defrosted



Vegan



New product



Gluten free



No gluten-containing ingredients

Quoted product and case weights in the catalogue are for guidance purposes only and are based on raw product weight which doesn't account for bake loss.

Plated "lifestyle photographs" in the catalogue are serving suggestions with additional garnishes, sauces and accompaniments not included in product.

Artisan Ice Cream & Sorbet

ARTISANICE
CREAM & SORBET



Thinking of opening an ice cream parlour?



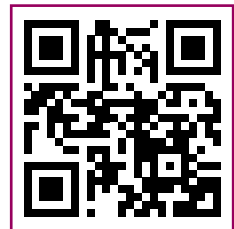
WOULD YOU LIKE TO DEVELOP YOUR TAKE-AWAY ICE CREAM SALES?

We can support you in the opening and the management of your ice cream parlour, whether a pop up, a kiosk, or a shop. From choosing your location to training on-site and assisting your project, choice of equipment and accessories... we can give advice through our comprehensive guides and our trainers.

YOU WILL BENEFIT FROM THE GUARANTEE
OF AN ICE CREAM PROFESSIONAL WITH
OUR LABEL, **ARTISAN ICE CREAM**



With the backing of our production using high-quality ingredients from France and around the world and the skills and tradition of master ice cream makers. The label 'Artisan ice cream' has a strong and impactful graphic identity. We offer branded materials and point of sale to support your business.



Ice Cream & Sorbet

We balance the level of raw materials to give a natural flavour, the right type and quantity of sugars and fats and the perfect distribution of air as 'overrun' to ensure the end-result is never too dense or too light.

Parlour – 6l



Cookies & Cream
93507



Bubble Gum
93698



Chocolate
92493



Chocolate
Brownie
93511



Mint Chocolate
Chip
93506



Natelloso
93822



Pistachio
93505



Bourbon Vanilla
93500



Salted Caramel
93504



Mango Sorbet
93724



Raspberry
Sorbet
93720

Premier Selection – 25l



**Fleur De Sel
Dulce De Leche
92702**



**Infused Salted
Caramel
93607**



**Madagascan
Vanilla
92815**



**Praline Prestige
92729**



**Premium Apricot
Sorbet
93006**



**Blackberry
Sorbet
92811**



**Blackcurrant
(whole) Sorbet
92551**



**Blood Orange
Sorbet
93620**



**Dark Chocolate
Sorbet
92761**



**Fresh Lemon
Sorbet
93600**



**Impala Mango
Sorbet
92698**



**Morello Cherry
Sorbet
92691**



**Passion Fruit
Sorbet
92661**



**Pina Colada
Sorbet
93391**



**Premium
Raspberry Sorbet
92722**



**Raspberry
Sorbet
92621**



**Strawberry
(pieces) Sorbet
92541**



**Strawberry &
Basil Sorbet
92812**



**Williams Pear
Sorbet
92561**

Original Creations – 2.5l



Honey
92111



Tonka Bean
92753



Violet
92370



Banana Pecan
& Caramel
93106



Cabecou Goat's
Cheese
92773



Lemon Curd
92777



Plain Yoghurt
92680

A Taste of The Med – 25¢



Amarena Cherry
92861



**Guatemalan
Espresso Coffee**
92430



Mascarpone
93111



Sicilian Pistachio
92529



Stracciatella
92860



**White Bean
Coffee**
92867



**Sicilian Mandarin
Sorbet**
92517



A Taste of Asia – 25¢



Black Sesame
92795



Cinnamon
92301



Coconut Milk
92832



**Ginger & Candied
Ginger Pieces**
92478



Matcha Green Tea
92776



Rose Petal
92526



Saffron
92502



Wasabi
92782



**Cactus & Lime
Sorbet**
92507



Coconut Sorbet
92611



Lime Sorbet
92521



**Lime & Ginger
Sorbet**
92891



Mango Sorbet
92781



Yuzu Sorbet
92796



From The Garden – 2.5l



Wild Thyme
92849



Basil Sorbet
92696



Beetroot Sorbet
92710



Red Pepper
Sorbet
92697



Tomato Sorbet
92523

Vegan – 2.5l



Madagascan
Vanilla
74213

VE



Raspberry
Sorbet
75158

VE



Chocolate
93102

VE



The Classics – 2.5ℓ



Chocolate
92041



Coffee
92031



Hazelnut Praline
92021



Honeycomb
74393



**Mint Chocolate
Chip**
92488



Pistachio
92081



Bourbon Vanilla
93361



Rum & Raisin
92101



Salted Caramel
92051



**Strawberry
(pieces)**
92091



**Strawberry &
Rhubarb**
92700



**Vanilla
Custard**
92011



White Chocolate
92350



**Green Apple
Sorbet**
92591



Lemon Sorbet
92501



Everyday Essentials – 5l



Chocolate
92490



Vanilla Bourbon
92480



Strawberry
92492



Vanilla
92487



Lemon Sorbet
92505





Cones



Gluten Free Sugar Cone GFC ONE 011 44

A flat topped sugar cone, suitable for single scoop servings.

Case: 12g x 192

GF

NEW



Medium Waffle Cone ICO WAF 011 20

Natural top, medium/ large waffle cone for 2 to 3 scoops.

Dims: 69 x 171mm Case: 23g x 120

NEW



4 SMOOTHIES RECIPES



NEW

Yellow Slow 160231

40% pineapple, 30% papaya, 30% mango.

Case: 150g x 15



NEW

Pink Groovy 160230

60% strawberry, 40% banana.

Case: 150g x 15



NEW

Ever Green 160370

37% banana, 30% kale, 18% mango, 15% banana-lemongrass.

Case: 150g x 15



NEW

Coconut Fever 160233

53% coconut milk, 26% pineapple, 19% banana.

Case: 150g x 15



**1 Put 1 bag of
150g of fruit
(= 1 portion)
in a blender**



**2 Add 200ml
of fruit juice
(apple ideally)
or water**



**3 Mix for 45 sec...
It's ready!**

Made in France THE MEETING OF ICE CREAM
AND A SMALL WOODEN STICKNO ARTIFICIAL COLOURS,
HAND-MADE IN PROVENCE

NEW

Pretty Strawberry 160515

Strawberry sorbet.
Case: 65g x 10



NEW

Crunchy Chocolate 160516

Chocolate &
caramelised almonds
ice cream.
Case: 65g x 10



NEW

Vanilla Bliss 160517

Madagascan vanilla
ice cream.
Case: 65g x 10



NEW

Coco Loco 160519

Coconut ice cream.
Case: 65g x 10



NEW

Exotic 160521

Mango, passion fruit
and ginger sorbet.
Case: 65g x 10



NEW

Detox 160518

Lemon, ginger and
turmeric sorbet.
Case: 65g x 10



NEW

Refresh 160520

Lemon, cucumber and
mint sorbet.
Case: 65g x 10



NEW

Marbled Chocolate 160523

Madagascar vanilla and
chocolate ice cream.
Case: 65g x 10



NEW

Vanilla Iced Lollipop 160524

Madagascar vanilla
ice cream.
Case: 25g x 25

Perfect for Affogatos



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Heating time and temp (oven)



Heating time and temp (microwave)



Defrost time and temp



Product lifetime once defrosted



Vegan



New product



Gluten free



No gluten-containing ingredients

Quoted product and case weights in the catalogue are for guidance purposes only and are based on raw product weight which doesn't account for bake loss.

Plated "lifestyle photographs" in the catalogue are serving suggestions with additional garnishes, sauces and accompaniments not included in product.

Large Desserts



Cheesecake

Baked or Cold Set?

We produce a great variety of flavours in both cold set and baked cheesecakes at our workshop in Manchester. Our baked cheesecakes have a firmer texture and slightly richer flavour than the smooth and delicate cold set cheesecakes, but we love them equally!



Vanilla Cheesecake
LCC VAN 010 01

Madagascar vanilla cheesecake on a sweet biscuit base. Uncut.

Dims: Ø 24cm Case: 1.65kg x 1

❄️ 4 h 4°C 🍷 5 d 4°C



Baked American Cheesecake
LCC BPL 040 01

Madagascar vanilla baked cheesecake on a biscuit base. Precut into 14 portions.

Dims: Ø 25cm Case: 1.4kg x 1

❄️ 4 h 4°C 🍷 5 d 4°C



Premium Madagascar Vanilla Cheesecake
NCG VAN 010 01

Madagascar vanilla baked cheesecake on a crunchy granola biscuit base. No gluten-containing ingredients. Precut into 12 portions.

Dims: Ø 25cm Case: 1.5kg x 1

❄️ 4 h 4°C 🍷 5 d 4°C **NGCI**



Baked Blueberry & Sour Cream Cheesecake
LCC BLU 030 01

Baked cheesecake with blueberries on a sweet biscuit base and a sour cream topping. Precut into 14 portions.

Dims: Ø 25cm Case: 1.4kg x 1

❄️ 4 h 4°C 🍷 5 d 4°C



Renowned for its distinctive pink colour and fruity smooth flavour, Ruby chocolate is often referred to as the '4th chocolate'.

We only source certified Ruby chocolate to make this deliciously light cheesecake with a difference.

Ruby Chocolate Cheesecake **LCC RUB 010 01**

Ruby chocolate cheesecake on a sweet biscuit base topped with raspberry.
Precut into 14 portions.

Dims: Ø 24cm Case: 1.8kg x 1





Limoncello Cheesecake LCC LEM 070 01

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

Dims: Ø 24cm Case: 1.8kg x 1



Lemon Cheesecake VNC LEM 010 01

A vegan lemon cheesecake on a sweet vegan biscuit base topped with vegan lemon crème and swirled with a white glaze. Precut into 14 portions.

Dims: Ø 24cm Case: 1.6kg x 1



Vegan Chocolate Cheesecake LCC CHO 170 01

A rich dark chocolate vegan cheesecake on a vegan chocolate biscuit base. Precut into 14 portions.

Dims: Ø 24cm Case: 1.9kg x 1



Honeycomb Cheesecake LCC HON 010 01

Chocolate coated honeycomb pieces topped and in our sweet cheesecake mix. Precut into 14 portions.

Dims: Ø 24cm Case: 1.95kg x 1



Baked New York Cheesecake LCC BPL 130 01

A rich vegan cheesecake made with vegan cheese and Madagascar vanilla on a crunchy biscuit base. Precut into 14 portions.

Dims: Ø 25cm Case: 1.7kg x 1



Funfetti Cake LCC FUN 010 14

Layers of funfetti sprinkle sponges, raspberry jam, funfetti vanilla cheesecake and topped with funfetti. Precut into 14 portions.

Dims: Ø 25cm Case: 1.8kg x 1





Lemon Meringue Cheesecake LCC LEM 060 01

Baked lemon cheesecake topped with
lemon crème and meringue on a biscuit base.
Precut into 14 portions.

Dims: Ø 22cm Case: 1.65kg x 1

❄️ 4 h 4°C 🕒 3 d 4°C





Cookies & Cream Cheesecake LCC ORE 010 01

Crunchy pieces of Oreo™ biscuits combined with our sweet cream cheesecake mix on a biscuit base. Precut into 14 portions.

Dims: Ø 24cm Case: 1.9kg x 1

🧊 4 h 4°C 🕒 5 d 4°C



Salted Caramel Cheesecake LCC SAL 010 01

A baked cheesecake combined with a caramel cheesecake and a salted caramel swirl. Precut into 14 portions.

Dims: Ø 25cm Case: 1.5kg x 1

🧊 4 h 4°C 🕒 5 d 4°C



Baked Chocolate Cheesecake LCC BCH 030 01

A rich baked chocolate cheesecake on a bourbon biscuit base. Precut into 14 portions.

Dims: Ø 22cm Case: 1.65kg x 1

🧊 4 h 4°C 🕒 5 d 4°C



Irish Cream Cheesecake LCC BAI 010 01

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

Dims: Ø 24cm Case: 1.7kg x 1

🧊 4 h 4°C 🕒 5 d 4°C



Ultimate Chocolate Fudge Cheesecake LCC CHO 140 01

A baked dark chocolate cheesecake with chocolate fudge cake pieces, topped with fudge icing, chocolate decoration on a bourbon biscuit base. Precut into 14 portions.

Dims: Ø 22cm Case: 1.75kg x 1

🧊 4 h 4°C 🕒 5 d 4°C



Burnt Basque Cheesecake LCC BUR 010 01

Light creamy vanilla cheesecake baked at high temperature to create a caramelised sugar topping. Precut into 14 portions.

Dims: Ø 22cm Case: 1.5kg x 1

🧊 3 h 4°C 🕒 5 d 4°C



Cinnamon Swirl Cheesecake VGC CCI 010 01

A baked vanilla cheesecake swirled with cinnamon sugar, drizzled with vegan cream cheese frosting. Precut into 14 portions.

Dims: Ø 24cm Case: 1.7kg x 1



3 h
4°C



5 d
4°C

VE

NGCI



Caramelised Biscuit Cheesecake VNC CAR 010 01

A vegan caramelised biscuit cheesecake on a sweet vegan biscuit base. Precut into 14 portions.

Dims: Ø 24cm Case: 1.6kg x 1



3 h
4°C



5 d
4°C

VE



White Chocolate & Red Velvet Cheesecake LCC WHI 100 01

A creamy white chocolate and red velvet cheesecake topped with cream cheese icing and red velvet crumb. Precut into 14 portions.

Dims: Ø 22cm Case: 1.75kg x 1



4 h
4°C



5 d
4°C



Strawberry Cheesecake LCC STR 010 01

Vanilla cheesecake on a sweet biscuit base with strawberry topping. Uncut.

Dims: Ø 24cm Case: 2.3kg x 1



4 h
4°C



5 d
4°C



Marbled Strawberry Cheesecake LCC STR 050 01

Strawberry cheesecake on a sweet biscuit base topped with a strawberry marble glaze. Precut into 14 portions.

Dims: Ø 24cm Case: 1.8kg x 1



4 h
4°C



5 d
4°C



Plain Cheesecake Tray LCC SPL 020 01

Plain cheesecake on a sweet biscuit base. Uncut.

Dims: 40 x 31cm Case: 4kg x 1



4 h
4°C



5 d
4°C

Tarts



Whole raspberries are baked into the soft vegan frangipane sponge giving pops of colour and sweet fruit flavour. Baked in a sweet vegan pastry case and topped with flaked almonds.

Raspberry Frangipane Tart

VNR ASP 010 01

Raspberries in a frangipane sponge topped with flaked almonds in a sweet pastry case. Precut into 14 portions.

Dims: Ø 27.5cm Case: 1.25kg x 1



4 h
4°C



5 d
4°C

VE

NGCI



Cherry Bakewell Tart

LFL BAK 070 01

Black cherries in a frangipane sponge mix topped with hazelnuts in a sweet pastry case. Precut into 14 portions.

Dims: Ø 27.5cm Case: 1.1kg x 1



4 h
4°C



5 d
4°C



Pear & Almond Frangipane Tart

LFL PEA 040 01

Pears in a frangipane sponge in a sweet pastry case. Precut into 14 portions.

Dims: Ø 27.5cm Case: 1.45kg x 1



4 h
4°C



5 d
4°C



White Chocolate & Passion Fruit Tart

LTA WHI 010 01

A white chocolate ganache filling with passion fruit topping in a sweet pastry case. Precut into 14 portions.

Dims: Ø 27.5cm Case: 1.3kg x 1



4 h
4°C



5 d
4°C



Baked Chocolate Tart

LTA CHO 140 01

A rich baked chocolate tart in a sweet pastry case. Precut into 14 portions.

Dims: Ø 27.5cm Case: 1.2kg x 1



4 h
4°C



5 d
4°C

The perfect rich and fruity combination of chocolate and orange comes together in a tart made with both vegan and no gluten-containing ingredients. This one's for everyone!

Vegan Chocolate Orange Tart

VNL TCH 010 01

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

Dims: Ø 27.5cm Case: 1.4kg x 1



4 h
4°C



5 d
4°C

VE

NGCI



Chocolate Orange Tart

LTA CHO 020 01

An orange infused chocolate ganache finished with a dark chocolate glaze in a sweet pastry case. Precut into 14 portions.

Dims: Ø 27cm Case: 1.2kg x 1



4 h
4°C



5 d
4°C



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 27.5cm Case: 1.2kg x 1



4 h
4°C



5 d
4°C



Treacle, Lemon & Ginger Tart

LTA TRE 030 01

Traditional treacle tart infused with lemon oil and ginger in a sweet pastry case. Precut into 12 portions.

Dims: Ø 27.5cm Case: 1.25kg x 1



4 h
4°C



5 d
4°C



Lemon & Lime Tart

LTA LEM 080 01

A tangy lemon & lime filling in a sweet pastry case. Precut into 14 portions.

Dims: Ø 25cm Case: 1.7kg x 1



4 h
4°C



5 d
4°C



Tarte Au Citron LTA CIT 060 01

Our classic lemon tart in a sweet pastry case.
Precut into 14 portions.

Dims: Ø 25cm Case: 1.75kg x 1



Tarte Au Citron (without gluten) NCG CIT 010 01

Our classic tarte au citron. No gluten-containing ingredients. Precut into 14 portions.

Dims: Ø 25cm Case: 1.45kg x 1



Incredibly zingy, this delicious clementine and lemon tart is refreshing and light, balancing beautifully with its chocolate pastry case.

Clementine Tart LFL STC 010 01

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

Dims: Ø 25cm Case: 1.7kg x 1



Pies



Toffee Crunch Pie
LPI TOF 010 01

A layer of caramel, topped with a toffee cream, honeycomb and a chocolate drizzle encased in a chocolate pastry case. Precut into 14 portions.

Dims: Ø 25cm Case: 1.1kg x 1

⚙️ 5 h 4°C 🍷 5 d 4°C



Banoffee Pie
LFL BAN 020 01

Traditional banoffee pie with bananas, caramel and cream, topped with chocolate shavings on a biscuit base. Precut into 14 portions.

Dims: Ø 25cm Case: 2.15kg x 1

⚙️ 4 h 4°C 🍷 5 d 4°C



Apple & Cinnamon Pie
LPI APP 170 01

Apples and cinnamon in a golden sweet pastry case. Precut into 14 portions.

Dims: Ø 25cm Case: 2.2kg x 1

⚙️ 4 h 4°C 🍷 5 d 4°C



Citron Meringue Tart
LPI LEM 020 01

A lemon cream in a sweet pastry case baked with a meringue topping. Precut into 12 portions.

Dims: Ø 27.5cm Case: 1.15kg x 1

⚙️ 4 h 4°C 🍷 3 d 4°C



Pecan Pie
NCG PEC 010 01

Pecans and golden syrup in sweet pastry. No gluten-containing ingredients. Precut into 14 portions.

Dims: Ø 27.5cm Case: 1.2kg x 1

⚙️ 4 h 4°C 🍷 5 d 4°C **NGCI**



Pecan Pie
LPI PEC 030 01

Pecans and golden syrup in a sweet pastry case. Precut into 14 portions.

Dims: Ø 27.5cm Case: 1.25kg x 1

⚙️ 5 h 4°C 🍷 5 d 4°C



Tortes



Chocolate Truffle Torte
LTO CHO 010 01

A rich chocolate torte with layers of chocolate mousse and chocolate sponge, finished with cocoa powder. Precut into 14 portions.

Dims: Ø 24cm Case: 1.2kg x 1



4h
4°C



5d
4°C



Tiramisu Torte
LTO TIR 010 01

Layers of coffee liqueur soaked sponge with mascarpone and cream mousse dusted with cocoa powder. Uncut.

Dims: Ø 24cm Case: 1.5kg x 1



5h
4°C



3d
4°C

Gateaux



Chocolate Gateau
LGA CHO 010 01

Layers of brandy soaked sponge and milk chocolate mousse, finished with a chocolate mirror glaze. Uncut.

Dims: Ø 24cm Case: 1.8kg x 1

5h 3d
4°C 4°C



Strawberry Gateau
LGA DST 020 01

Layers of sponge, strawberry mousse, cream & strawberry fruit filling, finished with a strawberry glaze. Uncut.

Dims: Ø 24cm Case: 1.7kg x 1

5h 3d
4°C 4°C



Black Forest Gateau
LGA DBL 020 01

Layers of Kirsch soaked sponge, cherries, chocolate mousse and cream. Uncut.

Dims: Ø 24cm Case: 2kg x 1

5h 3d
4°C 4°C

Tiramisu



Tiramisu Tray
LTR TIR 030 01

Layers of coffee liqueur soaked sponge layered with mascarpone mousse dusted with cocoa powder. Precut into 24 portions.

Dims: 40 x 31cm Case: 4kg x 1

5h 3d
4°C 4°C



Authentic Tiramisu
4861 Made in France

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

Dims: 37 x 9 x 5.5cm Case: 750g x 3

4h 24h
4°C 4°C

NEW



Small Tiramisu Tray
953 06 Made in France

Sponge biscuit, mascarpone mousse, sponge cake soaked in coffee, cocoa. Uncut.

Dims: 36 x 9cm Case: 800g x 3

4h 24h
4°C 4°C

Roulades



Lemon Roulade LRO LEM 010 01

Lemon mousse with sponge decorated with cream and chocolate.

Dims: 35 x 11 x 9cm Case: 1.3kg x 1

5 h 3 d
4°C 4°C



White & Dark Chocolate Roulade LRO CHO 010 01

White & dark chocolate mousse, chocolate sponge decorated with cream and chocolate.

Dims: 35 x 11 x 9cm Case: 1.65kg x 1

5 h 3 d
4°C 4°C



Raspberry Roulade LRO RAS 010 01

Raspberry mousse with chocolate chip sponge decorated with cream and chocolate.

Dims: 35 x 11 x 9cm Case: 1.5kg x 1

5 h 3 d
4°C 4°C

Layered Slabs



Mango & Passion Fruit Tray

4195 Made in France 

Dacquoise biscuit, mango and passion fruit compote, white chocolate mousse, passion fruit jelly. Uncut.

Dims: 35 x 27cm Case: 2.33kg x 1

 4 h 4°C  24 h 4°C



Chocolate Delice Squares

LTO SCH 070 01

Layers of chocolate sponge, chocolate mousse and finished with a chocolate mirror glaze. Precut into 42 portions.

Dims: 40 x 31cm Case: 2.9kg x 1

 5 h 4°C  3 d 4°C



Chocolate & Salted Caramel Torte Slab

LTO SCH 220 01

Chocolate sponge base with layers of chocolate mousse, chocolate sponge, salted caramel mousse and finished with chocolate ganache. Precut into 30 portions.

Dims: 40 x 31cm Case: 4.2kg x 1

 4 h 4°C  5 d 4°C



White Chocolate & Raspberry Delice

LTO SCH 170 01

Layers of white chocolate and raspberry mousse, sponge and finished with decorated white icing. Precut into 30 portions.

Dims: 40 x 31cm Case: 2.35kg x 1

 5 h 4°C  3 d 4°C



Chocolate & Cherry Delice

LTO SCH 180 01

Layers of chocolate mousse, chocolate sponge, cherry compote and finished with dark ganache glaze. Precut into 30 portions.

Dims: 40 x 31cm Case: 3kg x 1

 5 h 4°C  3 d 4°C



Chocolate Opera Cake

LTO SOP 010 01

Layers of coffee and dark chocolate mousse, chocolate sponge and finished with a dark ganache glaze. Precut into 39 portions.

Dims: 40 x 31cm Case: 1.85kg x 1

 5 h 4°C  3 d 4°C



Chocolate & Rum Pistachio Delice LTO SCH 160 01

Layers of chocolate mousse, rum soaked chocolate sponge and finished with a chocolate mirror glaze. With pistachio nibs.



Lemon & Blackcurrant Delice LTO SCH 290 01

Layers of sponge, blackcurrant mousse, lemon mousse and plain mousse topped with white chocolate curls. Precut into 30 portions.

Dims: 40 x 31cm Case: 4.5kg x 1



Brownies

Our best selling brownie is a decadent hunk of pure chocolate heaven!

Ultimate Triple Chocolate Brownie

GFT RIP 010 01

Deep, rich, decadent triple chocolate brownie squares. Even more delicious warm. Precut into 35 portions.

Dims: 40 x 31cm Case: 4.2kg x 1



5 h
4°C



5 d
4°C



30 sec
850w



Salted Caramel Brownie

NGC SAL 010 01

Chocolate brownie drizzled with salted caramel. Precut into 35 portions.

Dims: 40 x 31cm Case: 3.5kg x 1



5 h
4°C



5 d
4°C



Brownie Cake Slice

LCA SBR 010 01

A rich chocolate brownie cake topped with chocolate fudge icing. Precut into 24 portions.

Dims: 40 x 31cm Case: 3.25kg x 1



5 h
4°C



5 d
4°C



Chocolate Brownie Delice

LTO SCH 190 01

Rich chocolate brownie layered with dark chocolate mousse and sponge. Precut into 30 portions.

Dims: 40 x 31cm Case: 3.9kg x 1



5 h
4°C



3 d
4°C



Beetroot Brownie

LCA BEE 010 35

A rich fudgy brownie with earthy beetroot. Precut into 35 portions.

Dims: 40 x 31cm Case: 2.5kg x 1



5 h
4°C



5 d
4°C





Cherry Bakewell Blondie VGB LBA 010 01

A fudgy Cherry Bakewell white chocolate blondie with black cherry pie sauce swirled through, topped with flaked almonds. Precut into 35 portions.

Case: 3kg x 1



4 h
4°C



5 d
4°C

VE

NGCI



Plant Based Chocolate Brownie VGF BRO 010 01

Deliciously rich soft centred brownie made with dark chocolate. Precut into 20 portions.

Case: 2.7kg x 1



3 h
4°C



5 d
4°C

VE

NGCI

Classic Brownie NCG BRO 020 01

A rich chocolate brownie with no gluten-containing ingredients. 35 portions.

Dims: 40 x 31cm Case: 3kg x 1



5 h
4°C



5 d
4°C

NGCI

NEW



Tray Puddings



Sticky Toffee Pudding GFS TPU 010 01

A rich and moreish sticky toffee pudding made with dates and ready to be served with toffee sauce.
Gluten Free. Precut into 32 portions.

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



Sticky Toffee Pudding LPU STI 030 01

A traditional sticky toffee cake made with dates and ready to be served with toffee sauce.
Precut into 24 portions.

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



Bread & Butter Pudding LPU BRE 050 01

An indulgent bread and butter pudding made with brioche. Precut into 35 portions.

Dims: 40 x 31cm Case: 4.2kg x 1



Sauces



Spiced Rum Sticky Toffee Sauce XSA STI 030 24

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

Case: 80g x 24



Sticky Toffee Sauce Pots XSA STI 010 24

Rich toffee sauce to be served with sticky toffee pudding

Case: 80g x 24





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Heating time and temp (oven)



Heating time and temp (microwave)



Defrost time and temp



Product lifetime once defrosted

VE Vegan

NEW New product

GF Gluten free

NGCI No gluten-containing ingredients

Large Cakes



Loaf Cakes



Ginger Parkin Loaf Cake LCA BAP 020 02

A traditional sticky ginger parkin loaf topped with oats and stem ginger.

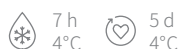
Dims: 29cm Case: 1.2kg x 2



Banana & Toffee Loaf Cake LCA BBA 010 02

A moist sponge loaf cake packed with banana and topped with banana & toffee pieces.

Dims: 29 x 11cm Case: 1.3kg x 2



Chocolate Marbled Loaf Cake LCA BCH 010 02

A moist sponge cake marbled with chocolate.

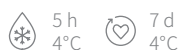
Dims: 29cm Case: 1.2kg x 2



Farmhouse Tea Loaf Cake LCA BFA 010 02

A moist fruit cake packed with dried fruit, spices and infused with tea.

Dims: 29cm Case: 1.2kg x 2



Cranberry & Orange Loaf Cake LCA BOR 010 02

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

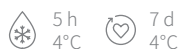
Dims: 29cm Case: 1.25kg x 2



Lemon Drizzle Loaf Cake LCA BLE 010 02

Lemon cake glazed with lemon syrup and topped with sugar nibs.

Dims: 29cm Case: 1.2kg x 2





Pink Lemonade Loaf Cake

LCA PIN 010 02

A moist loaf cake marbled with red velvet, flavoured with pink lemonade and drizzled with a sharp Lemon syrup. Uncut.

Dims: 29cm Case: 1.2kg x 2



4-5 h
4°C



7 d
4°C

NEW



Pistachio Loaf Cake

LCA BPI 010 02

A pistachio flavoured loaf cake topped with a white glaze, pistachios and cornflour blossoms. Uncut.

Dims: 29cm Case: 1kg x 2



4-5 h
4°C



7 d
4°C

NEW

Cakes



Luxury Carrot Cake
LCA CAR 050 01

Lightly spiced moist cake with fresh carrots and walnuts then coated with a sweet frosting. Precut into 14 portions.

Dims: Ø 22cm Case: 1.79kg x 1



Carrot Cake
LCA CAR 130 01

Classic carrot cake lightly spiced with a cream cheese frosting.

Dims: 25cm Case: 1.9kg x 14



Chocolate Fudge Cake
LCA CHO 260 01

Classic chocolate fudge cake with layers of chocolate fudge and vanilla frosting. Topped with chocolate fudge icing and white chocolate shavings. 16 portions.

Dims: Ø 23cm Case: 1.8kg x 16



Flourless Chocolate Orange Cake
LCA CHO 240 01

A rich moist chocolate cake flavoured with orange. No gluten-containing ingredients. Precut into 12 portions.

Dims: Ø 25cm Case: 1.25kg x 1



Luxury Chocolate Fudge Cake
LCA CHO 080 01

Rich chocolate cake with chocolate fudge icing and chocolate pieces. Precut into 14 portions.

Dims: Ø 23cm Case: 1.55kg x 1



Triple Layer Fudge Cake
LCA CHO 030 01

Chocolate fudge sponge cake decorated with chocolate fudge icing. Precut into 16 portions.

Case: 2kg x 1







Lemon Cake LCA LEM 030 01

Classic lemon cake with a light lemon sponge, creamy lemon filling and a light sprinkling of icing sugar. Precut into 14 portions.

Dims: 25cm Case: 1.5kg x 1



Miso Caramel Banana Cake VGC AMI 010 01

A moist banana cake filled with caramel buttercream, topped with miso caramel and banana chips. Precut into 14 portions.

Case: 1.8kg x 1



Mint Chocolate Bubble Triple Layer Cake LCA MIN 010 01

Three layers of chocolate cake filled with mint chocolate bubble mousse and topped with chocolate ganache sprinkled with mint chocolate bubbles. Precut into 16 portions.

Dims: Ø 22cm Case: 1.9kg x 1



Red Velvet Cake LCA RED 050 01

Red velvet sponge filled and topped with cream cheese topping, decorated with raspberry crumb. Precut into 14 portions.

Dims: Ø 22cm Case: 1.6kg x 1



Coffee and Walnut Cake LCA COF 020 01

Classic combination of coffee sponge with coffee frosting and chopped walnuts. Precut into 14 portions.

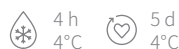
Dims: 25cm Case: 1.7kg x 1



Victoria Sponge LCA VIC 150 01

Classic Victoria sponge with buttercream & raspberry jam with a light sprinkling of icing sugar. Precut into 14 portions.

Dims: 25cm Case: 1.55kg x 1





Luxury Victoria Sandwich Cake

LCA VIC 010 01

A soft victoria sponge with cream and strawberry jam sprinkled with icing sugar. Precut into 12 portions.

Dims: Ø 22cm Case: 1.4kg x 1



5 h
4°C



3 d
4°C



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Heating time and temp (oven)



Heating time and temp (microwave)



Defrost time and temp



Product lifetime once defrosted

VE Vegan

NEW New product

GF Gluten free

NGCI No gluten-containing ingredients

Quoted product and case weights in the catalogue are for guidance purposes only and are based on raw product weight which doesn't account for bake loss.

Plated "lifestyle photographs" in the catalogue are serving suggestions with additional garnishes, sauces and accompaniments not included in product.

Individual Portion Desserts



Cheesecakes

Inspired by the famous campfire marshmallow, chocolate and biscuit sandwich, our rich S'mores cheesecake sits on a chocolate biscuit base with baked dark chocolate cheesecake mix and topped with a light fluffy marshmallow topping.

S'Mores Chocolate Cheesecake

ICC CHO 170 20

A baked dark chocolate cheesecake mix topped with marshmallow on a chocolate biscuit base.

Dims: Ø 6.5cm Case: 133g x 20



3 h
4°C



3 d
4°C



Lemon & Ginger Cheesecake

90686 Made in France

Pure butter shortcrust, cream cheese, lemon, ginger and Swiss meringue.

Dims: Ø 7cm Case: 110g x 20



4 h
4°C



48 h
4°C



Irish Cream Cheesecake

ICC BAI 010 16

Irish cream cheesecake on a sweet biscuit base.

Dims: Ø 6.5cm Case: 120g x 16



2 h
4°C



5 d
4°C



Baked Vanilla Cheesecake

ICC BAK 010 16

A classic baked American cheesecake on a sweet biscuit base.

Dims: Ø 6.5cm Case: 80g x 16



2 h
4°C



5 d
4°C



Vanilla Cheesecake

ICC VAN 010 16

Vanilla cheesecake on a sweet biscuit base with a chocolate decoration.

Dims: Ø 6.5cm Case: 118g x 16



2 h
4°C



5 d
4°C



Black Forest Cheesecake ICC BLA 040 16

A cherry cheesecake on a bourbon biscuit base with a cherry glaze.

Dims: Ø 6.5cm Case: 108g x 16

2 h 4°C 5 d 4°C



Honeycomb Cheesecake ICC HON 020 16

Honeycomb cheesecake on a sweet biscuit base.

Dims: Ø 6.5cm Case: 150g x 16

3 h 4°C 5 d 4°C



Strawberry Cheesecake ICC STR 010 16

Strawberry cheesecake on a sweet biscuit base.

Dims: Ø 6.5cm Case: 125g x 16

2 h 4°C 5 d 4°C



Salted Caramel Cheesecake ICC SAL 010 16

Salted caramel cheesecake with caramel topping on a sweet biscuit base.

Dims: Ø 6.5cm Case: 127g x 16

2 h 4°C 5 d 4°C



Lemon & Lime Cheesecake ICC LEM 080 16

Lemon & lime cheesecake on a sweet biscuit base.

Dims: 6 x 6cm Case: 123g x 16

2 h 4°C 5 d 4°C



Passion Fruit Cheesecake ICC PAS 030 16

Passion fruit cheesecake on a sweet biscuit base with a passion fruit glaze.

Dims: 6 x 6cm Case: 114g x 16

2 h 4°C 5 d 4°C



Baked Chocolate Cheesecake ICC BAK 080 16

A rich baked dark chocolate cheesecake on a bourbon biscuit base.

Dims: Ø 6.5cm Case: 115g x 16



White Chocolate Cheesecake ICC CHO 110 16

White chocolate cheesecake on a sweet biscuit base.

Dims: 6 x 6cm Case: 123g x 16



White Chocolate & Raspberry Cheesecake ICC WHI 010 16

White chocolate cheesecake with raspberry pieces on a sweet biscuit base.

Dims: Ø 6.5cm Case: 130g x 16



White & Dark Chocolate Cheesecake ICC DUO 030 16

A double cheesecake of white and dark chocolate on a sweet biscuit base finished with chocolate glaze.

Dims: Ø 9cm Case: 132g x 16



Raspberry Cheesecake ICC RAS 030 16

Raspberry flavoured cheesecake on a digestive biscuit base finished with decoration.

Case: 140g x 16



NEW



Yuzu Cheesecake

90747 Made in France 

Shortcrust pastry topped with cream cheese and tangy Asian yuzu.

Dims: Ø 7cm Case: 90g x 36





Baked Blueberry Cheesecake ICCBLU02016

A fruity and vibrant baked blueberry cheesecake on a biscuit base.

Dims: Ø 6.5cm Case: 75g x 16



2 h
4°C



5 d
4°C

NEW



Avocado & Lime Cheesecake ICC AVO 010 16

A creamy avocado mousse infused with lime sat on a biscuit base, topped with a vibrant green glaze, and nibbed pistachios.

Dims: Ø 6 x 6cm Case: 130g x 16



2 h
4°C



3 d
4°C

NEW

VE



Experience the exquisite Roasted Fig Tartlet, a French masterpiece. Encased in a buttery hazelnut shortcrust pastry, it features a luscious almond and pistachio cream topped with roasted figs.

Roasted Fig Tartlet

4847 Made in France 

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

Dims: Ø 12cm Case: 130g x 24

 4 h
4°C  3 d
4°C



Apple Tart Tatin

4829 Made in France 

Puff pastry topped with caramelised apples.

Dims: Ø 10cm Case: 180g x 24

 4 h
4°C  2 d
4°C  3 mins
200°C



Fine Pomme

3280 Made in France 

Thin puff-pastry crust topped with thin apple slices and crisp caramelized edges.

Dims: Ø 12 x 1.5cm Case: 115g x 24

 4 h
4°C  3 d
4°C  5 mins
180°C



Banoffee Tart

IFL BAN 050 08

A combination of bananas, cream and caramel topped with chocolate in a sweet pastry case.

Dims: Ø 8cm Case: 138g x 8

 3 h
4°C  3 d
4°C



Chocolate & Passion Fruit Tart

ITA CHO 190 08

Vegan chocolate ganache topped with passion fruit glaze in sweet vegan pastry.

Dims: Ø 8cm Case: 100g x 8

 3 h
4°C  5 d
4°C  **VE**  **NGCI**



Dark Chocolate & Cherry Tart ITA CHO 220 08

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

Dims: Ø 8cm Case: 115g x 8



3 h
4°C



5 d
4°C

VE

NGCI



Chocolate Orange Tart ITA CHO 210 08

Vegan chocolate ganache and orange marmalade topped with chocolate mirror glaze and caramelised orange zest in a sweet vegan pastry case.

Dims: Ø 8cm Case: 120g x 8



3 h
4°C



5 d
4°C

VE

NGCI

Yuzu is a distinctive clementine-like fruit popular in Japan. Paired with lemon it gives a delicious flavour to this light and refreshing tart.



Lemon & Yuzu Tart ITA YUZ 020 08

Tangy and distinctive Yuzu added to classic lemon filling in a sweet pastry case.

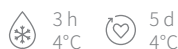
Dims: Ø 8cm Case: 100g x 8



Clementine Tart ITA CLE 010 08

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

Dims: Ø 8cm Case: 103g x 8



Tarte Au Citron ITA CIT 020 08

Our classic lemon tart in a sweet pastry case.

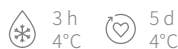
Dims: Ø 8cm Case: 85g x 8



Chocolate Ganache Tart ITA CHO 040 08

Pastry case filled with chocolate filling.

Dims: Ø 8cm Case: 95g x 8



Salted Caramel & Chocolate Tart ITA SAL 010 08

Rich salted caramel topped with ganache in a sweet pastry case.

Dims: Ø 8cm Case: 100g x 8



Baked Chocolate Tart ITA CHO 160 08

A rich baked chocolate tart in a sweet pastry case.

Dims: Ø 8cm Case: 93g x 8





Citron Meringue Tart ITA LEM 020 08

A lemon cream in a sweet pastry case baked with a meringue topping.

Dims: Ø 8cm Case: 123g x 8

3 h 4°C 3 d 4°C



Lemon Meringue Tartlet 96612 Made in France

Sweet pastry with lemon cream and meringue.

Dims: Ø 9cm Case: 75g x 24

4 h 4°C 2 d 4°C

NEW



Cranberry & Yuzu Tart 2000 Made in France

Cranberry and yuzu tartlet baked in a sweet crust pastry with almond cream, cranberry compote and yuzu soufflé.

Dims: Ø 8cm Case: 100g x 12

4 h 4°C 24 h 4°C

NEW

Pies



Caramelised Biscuit Cookie Pie
VGP ICA 010 24

A super-indulgent plant-based treat with cookie dough pastry and rich filling of vegan Biscoff spread and white chocolate. Even better warm!

Dims: Ø 8cm Case: 122g x 24

3 h 4°C 5 d 4°C 7 mins 180°C **VE**



Apple Pie
IPI APP 130 08

Apple in a sweet pastry case, covered with a crisp pastry lid.

Dims: Ø 8cm Case: 120g x 8

3 h 4°C 5 d 4°C

Crumbles



Apple Crumble
ICR APP 230 08

Apples in sweet pastry, topped with a crumble topping.

Dims: Ø 8cm Case: 125g x 8

3 h 4°C 5 d 4°C 7 mins 180°C



Vegan Apple & Raspberry Crumble
ICR APP 240 08

A sweet vegan pastry case, filled with apples & raspberries, topped with a vegan crumble.

Dims: Ø 8cm Case: 125g x 8

3 h 4°C 5 d 4°C 7 mins 180°C **VE**

Vegan Apple & Blackberry Crumble
VNI CAP 020 08

A sweet vegan pastry case, filled with apples & blackberry, topped with a vegan crumble.

Dims: Ø 8cm Case: 135g x 8

3 h 4°C 5 d 4°C 7 mins 180°C **VE** **NEW**





Puddings

Individual Sticky Toffee Pudding IPU STI 010 12

An individual toffee flavoured sponge in a pot, topped with toffee sauce.

Dims: Ø 10cm Case: 180g x 12

 2 h
4°C
  5 d
4°C
  35 sec
800w



Tortes



Chocolate Truffle Torte
ITO CHO 010 16

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

Dims: Ø 6.5cm Case: 105g x 16

2 h 4°C 5 d 4°C



Chocolate Orange Torte
ITO CHO 350 16

A chocolate orange mousse finished with a chocolate orange glaze.

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

2 h 4°C 5 d 4°C



Duo Chocolate Torte
ITO DUO 020 16

White & dark chocolate mousse on a sponge base finished with chocolate glaze.

Dims: 9 cm Case: 85g x 16

2 h 4°C 5 d 4°C



Tiramisu Torte
ITO TIR 030 16

Inspired by the famous Italian dessert with mascarpone cheese and coffee.

Dims: 6 x 6cm Case: 120g x 16

2 h 4°C 5 d 4°C



Trio of Chocolate Torte
ITO TRI 020 16

Rich layers of white, milk & dark chocolate mousse finished with a chocolate glaze and decoration.

Dims: 6 x 6cm Case: 110g x 16

3 h 4°C 5 d 4°C



White Chocolate & Raspberry Torte
ITO WHI 120 16

A white chocolate mousse with raspberry pieces.

Dims: 6 x 6cm Case: 80g x 16

2 h 4°C 5 d 4°C



Mango Charlotte ITO CMA 010 16

Mango mousse with mango glaze and white chocolate decoration.

Dims: 6 x 5cm Case: 85g x 16



Mango & Passion Fruit Torte ITO MAN 070 16

Light mango flavoured mousse on sponge base, topped with passion fruit glaze.

Dims: Ø 6cm Case: 80g x 16



Strawberry & Prosecco Torte ITO STR 080 16

Strawberry & Prosecco mousse on a sponge base finished with strawberry glaze.

Dims: Ø 6cm Case: 95g x 16



Profiteroles



**Fresh Cream &
Chocolate Profiteroles**
IPR CRE 020 48

Cream filled profiteroles dipped in chocolate.

Case: 40g x 48

1 h 4°C 3 d 4°C



**Crème Pâtissière &
Chocolate Profiteroles**
IPR CPA 020 48

Crème pâtissière filled profiteroles dipped in chocolate.

Case: 45g x 48

1 h 4°C 3 d 4°C



Crème Pâtissière Profiteroles
IPR CPA 010 48

Profiterole shells filled with crème pâtissière.

Case: 45g x 48

1 h 4°C 3 d 4°C



Fresh Cream Profiteroles
IPR CRE 010 48

Profiterole shells filled with cream.

Case: 40g x 48

1 h 4°C 3 d 4°C



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 10cm Case: 131g x 9

3 h 4°C 3 d 4°C



Vanilla Ice Cream Profiteroles
PFC HAP ROFITER 0003 Made in France

Choux stuffed with vanilla ice cream. Served frozen.

Case: 26g x 50

Cakes

Birthday Cake LCA BIR 020 02

Layers of chocolate sponge topped with creamy chocolate mousse and chocolate nibs decorated with chocolate glaze. Uncut.

Dims: 6 inches Case: 570g x 2



5 h
4°C



3 d
4°C

NEW



Panacotta



Raspberry & White Chocolate Panacotta IPA NAC 030 10

An Italian inspired set cream dessert with raspberry and white chocolate.

Dims: Ø 8cm Case: 120g x 10



2 h
4°C



5 d
4°C

NGCI



Vanilla Panacotta IPA NAC 010 10

An Italian inspired set cream dessert with Madagascan vanilla.

Dims: Ø 8cm Case: 120g x 10



2 h
4°C



5 d
4°C

NGCI

Fondants



Chocolate Mi-Cuit

4513 Made in France 

Rich with a molten chocolate centre. All butter gluten free recipe. Can be microwaved from frozen.

Dims: Ø 7.5 x 3.5cm Case: 120g x 36



Gluten Free Chocolate Mi-cuit

4867 Made in France 

Gluten free chocolate mi-cuit with molten chocolate centre.

Dims: Ø 7.5cm Case: 120g x 32



Vegan Chocolate Fondant

4265 Made in France 

A rich and smooth fondant made with entirely plant-based ingredients. Can be microwaved from chilled or frozen.

Dims: Ø 8 x 3.2cm Case: 120g x 32



Chocolate & Salted Caramel Mi-Cuit

3677 Made in France 

Chocolate mi-cuit with caramel and dulce de leche oozing centre. Can be microwaved from chilled or frozen.

Dims: Ø 8cm Case: 115g x 16



Premium Ghana Chocolate Lava Cake

4761 Made in France 

Pure butter chocolate lava cake with flowing Ghana chocolate center, 72% minimum cocoa,

Dims: Ø 6 x 5.5cm Case: 95g x 24





Chocolate Lava Cake

4841 Made in France 

Chocolate coulant with molten chocolate centre, minimum 52% cocoa.

Dims: Ø 7cm Case: 90g x 46

 5 d
4°C  20 sec
800W 



Cold Chocolate Lava Cake

2831 Made in France 

Served cold as a silky smooth flowing chocolate dessert. All butter gluten free recipe.

Dims: Ø 8cm Case: 100g x 24

 6 h
4°C  7 d
4°C 

Rum Babas

A retro French classic making a comeback!

This classic rum baba is made in France to an authentic recipe with a light sponge doused in rum to create a moist and warming dessert.



Baba Mignon

90525 Made in France 

Authentic rum baba, slightly raised, soaked in rum.

Case: 130g x 15

 4 h
4°C  48 h
4°C





Japanese Flavour Finger

3567 Made in France 

Matcha joconde biscuit, coco and passion fruit compote, yuzu mousse, sugar icing.

Dims: 13 x 2.5 x 3cm Case: 70g x 28



4 h
4°C



24 h
4°C



Earl Grey Opera Finger

95460 Made in France 

Joconde biscuit infused with an Earl Grey syrup, Earl Grey tea milk chocolate ganache and orange peel butter cream.

Dims: 12.5 x 2.5cm Case: 100g x 33



4 h
4°C



2 d
4°C

NEW



Mango & Passion Fruit Finger

4194 Made in France 

Dacquoise biscuit, mango and passion fruit compote, white chocolate mousse and a passion fruit jelly.

Dims: 13 x 2.5 x 3cm Case: 78g x 28



4 h
4°C



24 h
4°C



Chocolate Royal Finger

4186 Made in France 

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

Dims: 13 x 2.5 x 3cm Case: 70g x 28



4 h
4°C



24 h
4°C



Raspberry finger

4755 Made in France 

Joconde biscuit, raspberry mousse with red fruits, vanilla genoise, covered with red fruit jelly.

Dims: 13 x 2.5 x 2.7cm Case: 60g x 28



4 h
4°C



24 h
4°C



Exotic Dôme

4082 Made in France 

Mango and red fruit mousse on coconut dacquoise biscuit, mango glaze.

Dims: Ø 7.5cm Case: 85g x 12



4 h
4°C



24 h
4°C



Royal Dôme

95433 Made in France 

Dacquoise biscuit, hazelnut crunch and chocolate mousse.

Case: 75g x 16



3 h
4°C



24 h
4°C



Apricot Sablé

96522 Made in France 

Shortcrust pastry, almond cream and apricots.

Dims: Ø 9cm Case: 110g x 24



4 h
4°C



2 d
4°C



Red Fruit Sablé

96525 Made in France 

Shortcrust pastry, almond cream, red fruits, apricot glaze.

Dims: Ø 9cm Case: 110g x 24



4 h
4°C



2 d
4°C



Apple Sablé

96523 Made in France 

Shortcrust pastry, almond cream, apples, apricot glaze.

Dims: Ø 9cm Case: 110g x 24



4 h
4°C



2 d
4°C



Dark Chocolate Pyramid

2770 Made in France 

Almond succès biscuit topped with bitter chocolate mousse and ganache.

Dims: 7 x 7 x 7cm Case: 80g x 12



2 h
4°C



24 h
4°C



White Chocolate Pyramid

2772 Made in France 

Succès biscuit, white chocolate mousse, caramel cream and white chocolate icing.

Dims: 7 x 7 x 7cm Case: 80g x 12



2 h
4°C



24 h
4°C



Strawberry Pavlova

90742 Made in France 

Senga strawberry vacherin, meringue, and whipped cream. Served frozen.

Case: 60g x 12

NEW



Tirami-Chou

4577 Made in France 

Choux pastry enrobed with coffee craquelin, chocolate and coffee ganache topped with mascarpone mousse.

Dims: Ø 7.5 x 7cm Case: 75g x 12



4 h
4°C



24 h
4°C

NEW



Lemon Secret

3663 Made in France 

Crunchy shortbread pastry, topped with white chocolate and lemon cream.

Dims: 16 x 2.5 x 4cm Case: 100g x 16



4 h
4°C



24 h
4°C



Chocolate & Nougat Secret

3664 Made in France 

Crunchy chocolate and nougat base, Peruvian chocolate mousse and chocolate pistachio stick.

Dims: 16 x 2.5 x 3cm Case: 85g x 16



4 h
4°C



24 h
4°C

NEW



Exotic Secret

4758 Made in France 

Coconut and almond cream, mango and passion fruit compote, chiboust cream with rum. Free range eggs.

Dims: 16.5 x 2.5 x 3cm Case: 80g x 16



4 h
4°C



24 h
4°C

NEW



Baked Whole Pear Tart

4578 Made in France 

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

Dims: Ø 8 x 6cm Case: 110g x 12



4 h
4°C



3 d
4°C

NEW



Philippe Urraca
Meilleur Ouvrier de France

la compagnie des desserts
Making dessert a pleasure



Forêt Noire

95458 Made in France 

Chocolate biscuit, chocolate mousse, Morello cherry compote, chocolate sheet, cherry.

Case: 80g x 30

 3 h
4°C  24 h
4°C

Concorde

95453 Made in France 

Cocoa Swiss meringue mixed with chocolate mousse topped with pieces of Swiss meringue.

Dims: Ø 7cm Case: 75g x 18

 4 h
4°C  48 h
4°C 



Iced Desserts



Mango Coco Soufflé

4241 Made in France 

Sponge base, coco soufflé and mango and passion fruit coulis. Ready to serve 5 minutes after taking it out of the freezer.

Dims: Ø 7 x 4cm Case: 83g x 12



Caramel Soufflé

2828 Made in France 

Sponge base, salted caramel mix and nougatine topping. Ready to serve 5 minutes after taking it out of the freezer.

Dims: Ø 7 x 3cm Case: 110g x 12



Vanilla Raspberry Soufflé

4240 Made in France 

Sponge base, vanilla soufflé and raspberry coulis. Raspberry on top. Ready to serve 5 minutes after taking it out of the freezer.

Dims: Ø 7 x 4cm Case: 85g x 12



Yuzu Soufflé

4242 Made in France 

Sponge base, yuzu soufflé and lemon and yuzu coulis. Ready to serve 5 minutes after taking it out of the freezer.

Dims: Ø 7 x 4cm Case: 83g x 12



Iced Chocolate Soufflé

4784 Made in France 

Cocoa dacquoise biscuit with dark chocolate, 80% minimum cocoa with free-range eggs. Served frozen.

Dims: Ø 7 x 4.5cm Case: 70g x 12

NEW



Boule Rocher

90953 Made in France 

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

Dims: Ø 6.5 x 6cm Case: 75g x 12

NEW



Boule Lychee and Raspberry

90919 Made in France 

Lychee and raspberry sorbet with a meringue centre coated in white chocolate and raspberry powder. Served frozen.

Dims: Ø 6.5 x 5cm Case: 83g x 12

NEW



Boule Yuzu and Passion Fruit

90902 Made in France 

Yuzu ice cream with with a meringue centre coated in passion fruit. Served frozen.

Dims: Ø 6.5 x 5cm Case: 70g x 12

NEW

Mochis are the latest dessert craze from Japan.

Our bite-sized frozen mochis have a soft springy rice-flour dough surrounding a delicious refreshing ice cream centre.

They defrost in 3 minutes and then they're ready to eat.



Chocolate Ice Cream Mochi

96856 Made in France 

Chocolate ice cream coated with rice dough.

Dims: 5 x 3cm Case: 35g x 45

 3 mins
20°C



Mango & Passion Fruit Mochi

96889 Made in France 

Mango and passion fruit ice cream coated with rice dough.

Dims: 5 x 3cm Case: 35g x 45

 3 mins
20°C

NGCI



Raspberry Lychee Mochi

96890 Made in France 

Raspberry and Lychee ice cream coated in rice dough.

Dims: 5 x 3cm Case: 35g x 45

 3 mins
20°C

NGCI

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Heating time and temp (oven)



Heating time and temp (microwave)



Defrost time and temp



Product lifetime once defrosted



Vegan



New product



Gluten free



No gluten-containing ingredients

Quoted product and case weights in the catalogue are for guidance purposes only and are based on raw product weight which doesn't account for bake loss.

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Mini & Bite-Sized Treats



Teatime Boxes

Sampling small bites of different confectioneries is the beauty of a good afternoon tea. Our tea-time boxes provide a selection of different confectioneries to give you the opportunity to sample a variety of flavours and formats in one product.

English Tea Time Box

TDE ASS 261 17

12 x mini lemon & poppy seed cakes,
12 x mini coffee & walnut cakes,
12 x mini Ascot brownies, 12 x mini fruit cakes,
12 x mini Bakewell fingers, 12 x mini scones,
12 x mini éclairs, 12 x mini carrot cakes,
12 x mini fudge cakes and
9 x mini red velvet cakes.

Case: 3.8kg x 117 pieces

1 h 4°C 3 d 4°C





NGCI Tea Time Box NCG TEA 010 96

24 x mini pecan pie,
24 x chocolate fudge finger,
24 x mini Victoria cakes and
24 x mini toffee cupcake.
No gluten-containing ingredients.

Case: 3kg x 96 pieces



1 h
4°C



3 d
4°C

NGCI



Vegan Afternoon Tea Time Box TDE ASS 460 32

A selection of afternoon tea pieces, including:
8 x chocolate & cherry tart,
8 x chocolate orange finger,
8 x lemon & poppy seed square and
8 x mini Victoria sandwich cake.

Case: 1kg x 32 pieces



1 h
4°C



5 d
4°C

VE



Teatime Collection Mixed Box No 1 TDE ASS 480 24

6 x mini blueberry cheesecakes,
6 x chocolate brownies, 6 x clementine tarts
and 6 x toffee cupcakes.

Case: 24 pieces



1 h
4°C



3 d
4°C



Savoy Tea Time Box TDE ASS 370 96

24 x macarons, 24 x mini pecan pies,
24 x mini opéra slices and
24 x mini vanilla slices.

Case: 3kg x 96 pieces



1 h
4°C



3 d
4°C

Waldorf Tea Time Box TDE ASS 360 96

24 x mini victoria cakes,
24 x mini baked lemon cheesecakes,
24 x mini chocolate & rum delices and
24 x mini banoffee pies.

Case: 4.3kg x 96 pieces



1 h
4°C



3 d
4°C



Cheesecakes



Lemon Cheesecake
ICC LEM 030 35

Lemon cheesecake on a sweet biscuit base.

Dims: Ø 4.5cm Case: 55g x 35



Blueberry Cheesecake
ICC BLU 020 35

Blueberry cheesecake with a blueberry glaze on a sweet biscuit base.

Dims: Ø 4.5cm Case: 63g x 35



Chocolate Orange Cheesecake
MCC CHO 020 35

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

Dims: Ø 4.5cm Case: 60g x 35



Salted Caramel Cheesecake
MCC SAL 010 35

Salted caramel cheesecake with caramel topping on a sweet biscuit base.

Dims: Ø 4.5cm Case: 58g x 35



Milk Chocolate Cheesecake
VGF CHC 011 00

Milk chocolate vegan cheesecake with a chocolate biscuit base swirled with chocolate glaze.

Case: 42.5g x 100



Tortes



Mango & Passion Fruit Torte MTO MAN 010 35

A mango mousse torte finished with a passion fruit glaze.

Dims: Ø 4.5cm Case: 38g x 35

1 h 4°C 5 d 4°C



Chocolate Truffle Torte ITO CHO 170 35

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

Dims: Ø 4.5cm Case: 45g x 35

1 h 4°C 5 d 4°C



Raspberry Torte ITO RAS 060 35

A raspberry mousse torte finished with a raspberry glaze.

Dims: Ø 4.5cm Case: 48g x 35

1 h 4°C 5 d 4°C



Orange & Prosecco Torte MTO ORA 010 35

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

Dims: Ø 4.5cm Case: 44g x 35

1 h 4°C 5 d 4°C

Tiramisu Torte ITO TIR 020 35

Layers of sponge infused with coffee liqueur, mascarpone cheese and finished with cocoa powder.

Dims: Ø 4.5cm Case: 45g x 35

1 h 4°C 5 d 4°C



Tarts



Clementine Tart
TFL CLE 010 24

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

Dims: Ø 6cm Case: 48g x 24

🌡️ 2 h 4°C 🕒 5 d 4°C



Blueberry Frangipane
TFL BLU 020 24

Blueberries in a frangipane sponge mix in a sweet pastry case.

Dims: Ø 6cm Case: 54g x 24

🌡️ 2 h 4°C 🕒 5 d 4°C



Tarte Au Citron
TTA CIT 020 24

Our classic lemon tart in a sweet pastry case.

Dims: Ø 6cm Case: 48g x 24

🌡️ 2 h 4°C 🕒 5 d 4°C



Baked Chocolate Tart
TTA CHO 020 24

A rich baked chocolate tart in a sweet pastry case.

Dims: Ø 6cm Case: 49g x 24

🌡️ 2 h 4°C 🕒 5 d 4°C



Citron Meringue Tart
TPI LMP 030 24

A lemon cream in a sweet pastry case baked with a meringue topping.

Dims: Ø 6cm Case: 53g x 24

🌡️ 2 h 4°C 🕒 3 d 4°C



Pastel de Nata
540188

Authentic and creamy custard tart with its unique and crunchy puff pastry, made in Portugal.

Dims: Ø 7cm Case: 58g x 72

🌡️ 10 min 4°C 🕒 48 h 24°C 📅 8 mins 200°C



Banoffee Tart TFL BAN 020 24

A combination of bananas, cream and caramel topped with chocolate in a sweet pastry case.

Dims: Ø 6cm Case: 58g x 24



Maid of Honour Tart VGF MAI 010 24

A sweet pastry case filled with jam and sponge, dusted with icing sugar.

24 pieces



Mini Dessert Slices TDE ASS 281 00

2 x tarte au citron, 2 x baked cookie cheesecakes, 2 x brownies, 2 x pecan pies and 2 x blackberry & hazelnut pies.

Case: 4kg x 100 slices



Pies

Pecan Pie TPI PEC 020 24

Pecans and golden syrup in a sweet pastry case.

Dims: Ø 6cm Case: 52g x 24



Cream Cakes



Vanilla Slice
TCA VAN 010 20

Puff pastry filled with vanilla cream and topped with soft fondant icing.

Dims: Ø 5cm Case: 50g x 20



Cream Horn
TCA CRE 010 20

A crisp puff pastry mini horn filled with jam and cream.

Dims: 8.5cm Case: 35g x 20



Chocolate Éclair
TCH ECL 010 20

Choux pastry filled with cream and topped with chocolate.

Dims: 8cm Case: 54g x 20



Scones



Mini Scone with Jam & Cream
TSC ONE 010 20

A mini baked fruit scone filled with strawberry jam & cream.

Dims: Ø 6cm Case: 75g x 20



Introducing our delightful range of mini scones, perfect for any occasion. Our Fruit Scone is packed with plump, juicy fruits, while our Mini Jam and Cream Scone features a delicious filling of sweet jam and creamy goodness.

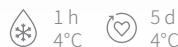
Both varieties offer a perfect balance of flavours and textures, making them an ideal addition to any dessert spread.



Mini Fruit Scone
MSC FRU 020 60

A traditional mini baked fruit scone, glazed.

Dims: Ø 6cm Case: 48g x 60



Cakes



Carrot Cake VGF CAR 010 25

Lightly spiced carrot cake topped with cream cheese frosting.
No gluten-containing ingredients.

Case: 48g x 25



Red Velvet Cake TTC ARE 010 25

Red velvet sponge sandwiched and topped with cream cheese frosting, decorated with raspberry crumb.

Case: 50g x 25



Chocolate Fudge Cake TTC ACH 010 25

Rich chocolate sponge sandwiched and topped with chocolate fudge icing.

Case: 45g x 25



Cake Slices TDE ASS 320 60

5 mini cakes, each pre-cut into 12 portions.
1 x Victoria sandwich cake, 1 x chocolate fudge cake,
1 x lemon drizzle cake, 1 x carrot cake
and 1 x red velvet cake.

Case: 2kg x 60 slices



Carrot Cake TTC ACA 010 25

Lightly spiced carrot cake sandwiched and topped with cream cheese frosting and a half walnut.

Case: 48g x 25



Victoria Sandwich Cake TCA VIC 020 25

Soft Victoria sponge with cream & jam sprinkled with icing sugar.

Case: 45g x 25



Brownies



Brownie Cake Slice
LCA SBR 030 01

A rich chocolate cake topped with chocolate fudge icing. 80 portions.

Dims: 40 x 31cm Case: 3.2kg x 1

🌡️ 5 h 4°C 🕒 5 d 4°C



Ascot Brownie Slice
LCA SBR 060 01

Mini squares of rich brownie made with Belgian chocolate studded with pecan pieces. 88 portions.

Dims: 40 x 31cm Case: 2.6kg x 1

🌡️ 5 h 4°C 🕒 5 d 4°C

Introducing our exquisite range of chocolate brownies, crafted to elevate any dessert menu.

Whether you're seeking classic indulgence, a touch of sophistication, our brownies cater to diverse tastes and dietary needs. Designed to provide a delightful dessert experience, they are a perfect addition to any sweet selection.



Mini Chocolate Orange Brownie
VGf BRO 020 01

A soft rich brownie with orange flavoured frosting with no gluten-containing ingredients.

Case: 52 pieces

🌡️ 3 h 4°C 🕒 5 d 4°C VE NGCI

Fondants

Mini Chocolate Lava Cake
4162 Made in France 🇫🇷

Dark chocolate mixture.

Dims: Ø 5 x 2cm Case: 35g x 60

🌡️ 4 h 4°C 🕒 5 d 4°C NEW



Macarons & Choux



Caramel Choux Lollipop

95304 Made in France 

Choux filled with a caramel crème and enrobed in milk chocolate.

Dims: Ø 3.5cm Case: 20g x 48

 2 h
4°C  2 d
4°C



Lollipop Assortment

95363 Made in France 

Chocolate, raspberry and caramel choux, coated with chocolate.

Dims: Ø 3.5cm Case: 20g x 48

 3 h
4°C  1 d
4°C 



Raspberry Choux Lollipop

95307 Made in France 

Choux filled with a raspberry crème and enrobed in pink chocolate.

Dims: Ø 3.5cm Case: 20g x 48

 2 h
4°C  2 d
4°C



Mixed Mini Choux

95271 Made in France 

Milk chocolate, caramel, vanilla, raspberry, lemon and pistachio.

Dims: Ø 4cm Case: 18g x 48

 3 h
4°C  2 d
4°C



Mixed Macarons

2876 Made in France 

8 x vanilla, 8 x chocolate, 8 x salted caramel, 8 x coffee, 8 x pistachio and 8 x raspberry.

Dims: Ø 3.5cm Case: 12g x 48

 2 h
4°C  2 d
4°C



Yuzu Macaron

95341 Made in France 

Lemon and yuzu cream.

Dims: Ø 4.2cm Case: 16g x 45

 2 h
4°C  2 d
4°C 



Raspberry Macaron

95315 Made in France 

Macaron with raspberry jam.

Dims: Ø 4.2cm Case: 16g x 45



2 h
4°C



2 d
4°C



Mango & Passion Fruit Macaron

95350 Made in France 

Macaron with mango and passionfruit conserve.

Dims: Ø 4.2cm Case: 16g x 45



2 h
4°C



2 d
4°C



Black Sesame Macaron

95340 Made in France 

Sesame ganache.

Dims: Ø 4.2cm Case: 16g x 45



2 h
4°C



2 d
4°C

NEW



Earl Grey Macaron

95463 Made in France 

Earl Grey tea and milk chocolate ganache.

Dims: Ø 4.2cm Case: 16g x 45



2 h
4°C



2 d
4°C

NEW



Mixed Fruits Macarons

95375 Made in France 

8 x strawberry, 8 x coconut, 8 x chestnut,
8 x lime, 8 x banana and 8 x peach & apricot.

Dims: Ø 3.5cm Case: 12g x 48



2 h
4°C



2 d
4°C



Mini Hazelnut Chocolate Doughnut

502524 Made in France 

Mini hazelnut doughnuts. Palm oil free.

Dims: Ø 5 x 3.5cm Case: 25g x 140



1 h
20°C



1 d
20°C

NEW



French Pâtisserie – Perfect for Café Gourmand



Mini Opera

2224 Made in France 

Joconde biscuit, coffee punch, chocolate coffee ganache, chocolate icing, coffee butter cream.

Dims: 5 x 2 x 2.5cm Case: 18g x 98



4 h
4°C



1 d
4°C

NEW



Mini Lemon Meringue Finger

4853 Made in France 

Shortbread base, Sicilian lemon cream, joconde biscuit, flamed meringue.

Dims: 5 x 2 x 3cm Case: 20g x 98



2 h
4°C



2 d
4°C

NEW



Mini Chocolate & Orange Finger

3724 Made in France 

Cocoa joconde biscuit, orange compote and dark chocolate mousse.

Dims: 5 x 2 x 3cm Case: 19g x 98



4 h
4°C



1 d
4°C

NEW



Champagne Macaron

95483 Made in France 

Rosé champagne cream.

Dims: Ø 4.2cm Case: 16g x 48



4 h
4°C



2 d
4°C

NEW



Mini Pineapple & Lime Finger

3722 Made in France 

Coconut joconde biscuit, pineapple compote, lemon, ginger and lime mousse, ivory chocolate.

Dims: 5 x 2 x 3cm Case: 19g x 98



4 h
4°C



1 d
4°C

NEW



Mini Madeleine

96716 Made in France 

Pure butter Madeleine.

Dims: 6.5 x 4 x 3cm Case: 18g x 133



4 h
4°C



1 d
20°C



4.5 min
190°C

NEW



Mini Brownie Finger

4854 Made in France 

Chocolate brownie mix and chopped nuts.

Dims: 5 x 2.5 x 2.3cm Case: 17g x 154



4 h
4°C



5 d
4°C

NEW



Mini Cannelé

96638 Made in France 

Speciality rum creation from Bordeaux.

Dims: Ø 3.1 x H 3.1cm Case: 17g x 200



4 h
4°C



4 d
4°C



9 min
180°C

NEW



Petit Fours & Chocolate

Sweet Traditional Petits Fours

XTD PTR 010 48 Made in France 

6 x chocolate caramel and pecan tartlets,
6 x chocolate éclairs,
6 x cocoa crumbles with chocolate mousse,
6 x lemon financiers,

6 x Opéras,
6 x pistachio apricot financiers,
6 x raspberry crumbles, and
6 x strawberry cream cakes.

Case: 0.69g x 48

 2 h
4°C  1 d
4°C



Chocolate Truffles

160041

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: Ø 2.5 x 2.5 x 2cm Case: 10g x 140

 6 h
4°C  7 d
4°C 



Layered Slabs

Chocolate Opera Cake

LTO SOP 030 01

Layers of coffee and dark chocolate cream, chocolate sponge and finished with a dark ganache glaze. 80 portions.

Dims: 40 x 31cm Case: 1.85kg x 1



Traybakes



Bakewell Cake Slice

LCA SRA 050 01

Short crust pastry with a layer of raspberry jam and sponge topped with almonds.

Pre-cut into 80 portions

Dims: 40 x 31cm Case: 3kg x 1



Coffee & Walnut Cake Slice

LCA SCO 040 01

Rich coffee sponge with walnuts topped with coffee icing. 80 portions.

Dims: 40 x 31cm Case: 2.8kg x 1



Carrot Cake Slice

LCA SCA 050 01

Lightly spiced cake with carrots and walnuts topped with icing. 80 portions.

Dims: 40 x 31cm Case: 2.8kg x 1



Lemon & Poppy Seed Cake Slice

LCA SLE 060 01

A light lemon sponge with poppy seeds and glazed with lemon syrup. 80 portions.

Dims: 40 x 31cm Case: 1.5kg x 1



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Heating time and temp (oven)



Heating time and temp (microwave)



Defrost time and temp



Product lifetime once defrosted



Vegan



New product



Gluten free



No gluten-containing ingredients

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Breakfast & Coffee Shop



Breakfast Pastries



Croissant

96119 Made in France 

All Butter Croissant with 23% butter.

Dims: 11 x 5 x 3.5cm Case: 60g x 70

 20 min
24°C  24 h
20°C  16 min
170°C



Mini Croissant

31778 Made in France 

Butter (23%) from Charentes Poitou A.O.C, Lenôtre recipe.

Dims: 8.5 x 4.5 x 2.5cm Case: 30g x 195

 45 min
20°C  24 h
20°C  13 min
170°C



Pain Au Chocolat

96112 Made in France 

Authentic recipe with 28% butter and rich chocolate centre.

Dims: 10 x 6.5 x 3.5cm Case: 75g x 70

 20 min
20°C  24 h
20°C  16 min
170°C



Mini Pain Au Chocolat

31776 Made in France 

Butter from Charentes Poitou A.O.C, Lenôtre recipe. 20% butter, 14% chocolate.

Dims: 6 x 4.5 x 2.5cm Case: 35g x 210

 45 min
20°C  24 h
20°C  13 min
170°C



Pain Aux Raisins

96052 Made in France 

Flake all butter pastry with crème pâtissière and dried raisins.

Dims: 10 x 8 x 3cm Case: 110g x 60

 20 min
20°C  24 h
20°C  17 min
170°C



Mini Pain Aux Raisins

31290 Made in France 

Butter from Charentes Poitou A.O.C, Lenôtre recipe. 18% butter, 13% raisins.

Dims: 5 x 4.5 x 2.5cm Case: 30g x 230

 45 min
20°C  24 h
20°C  14 min
170°C

Pancakes



Pancakes

96814 Made in France 

Light, fluffy pancakes made to an American recipe.

Dims: Ø 11cm Case: 40g x 72

 5 h
4°C  2 d
4°C

Waffles



Brussels Waffle

160464 Made in France 

Versatile large rectangular waffle, great toasted or oven warmed. No palm oil.

Dims: 17 x 10 x 3 cm Case: 85g x 24

 48 h
4°C  4 min
200°C



Breakfast Muffins



Chocolate Breakfast Muffin
XMU CHO 010 30

Muffin with chocolate flavoured pieces.

Case: 65g x 30



2 h
4°C



5 d
4°C

NEW



Oatmeal Sultana Breakfast Muffin
XMU OAT 010 30

Muffin sponge with rolled oats and sultanas.

Case: 65g x 30



2 h
4°C



5 d
4°C

NEW

Coffee Shop Muffins



Lemon Muffin
XMU LEM 010 12

Lemon muffin filled with lemon crême and topped with nibbed sugar.

Case: 115g x 12



2 h
4°C



7 d
4°C



Blueberry Muffin
XMU BLU 050 12

Moist blueberry muffin filled with a smooth blueberry filling.

Case: 115g x 12



2 h
4°C



7 d
4°C



Triple Chocolate Muffin
XMU TRI 010 12

Rich chocolate sponge with creamy chocolate filling and chunky chocolate chips.

Case: 115g x 12



2 h
4°C



7 d
4°C



Salted Caramel Muffin
XMU SAL 010 12

Caramel sponge muffin, with salted caramel filling topped with pieces of creamy fudge.

Case: 115g x 12



2 h
4°C



7 d
4°C



Blueberry Breakfast Muffin XMU BLU 010 30

Muffin with Greek style yogurt and blueberries.

Case: 65g x 30



2 h
4°C



5 d
4°C

NEW



Supperberry Muffin XMU SUP 020 34

Sponge with berries, topped with mixed seeds.

Case: 70g x 34



2 h
4°C



5 d
4°C



Superberry Muffin XMU SUP 030 12

Muffin filled with blueberries, cranberries and goji berries.

Case: 115g x 12



2 h
4°C



7 d
4°C



Carrot Cake Muffin XMU CAR 010 20

Mini carrot cake topped with cream cheese frosting and walnut.

Dims: Ø 7cm Case: 125g x 20



3 h
4°C



5 d
4°C



Strawberry Cheesecake Muffin XMU STR 010 12

A moist sponge with strawberry and white chocolate inclusions, injected with a cheesecake filling and topped with a crunchy crumble.

Case: 120g x 12



2 h
4°C



5 d
4°C

NEW



Pear and Coriander Muffin XMU PEA 010 12

A moist sponge with pears and coriander and topped with pine nuts.

Case: 100g x 12



2 h
4°C



7 d
4°C

NEW

Cupcakes



Premium Assorted Cupcakes XCU PCA 410 16

4 x Oreo™, 4 x red velvet,
4 x lemon meringue, 4 x banoffee.

Case: 70g x 16



Assorted Cupcakes XCU PCA 010 20

5 x strawberry, 5 x chocolate,
5 x vanilla, 5 x toffee.

Case: 70g x 20



Chestnut Cake 95397 Made in France

A soft sponge cake made with chestnuts.

Dims: Ø 7.5cm Case: 80g x 48



Scones



Fruit Scone ISC FRU 020 40

A traditional baked fruit scone

Dims: Ø 8cm Case: 100g x 40



Gluten Free Sultana Scone GFS CON 010 36

All-butter recipe and gluten free.

Case: 56g x 36



Vegan Fruit Scone VSC ONE 010 40

Traditional baked fruit scone.

Case: 100g x 40



Luxury Fruit Scone

ISC BUT 010 35

Hand-crafted luxury fruit scone made with an all-butter recipe.

Dims: Ø 8cm Case: 100g x 35



NEW



Cakes



Assorted French Fancies

ICA FRE 010 25

Sponge cakes filled with cream, topped with marzipan and raspberry puree.

Dims: 4.5 x 4.5cm Case: 32g x 25



Vanilla Slice

ICA VAN 020 12

Puff pastry filled with vanilla cream and topped with soft fondant icing.

Case: 100g x 12



Coffee Éclair

160216 Made in France

Choux pastry filled with coffee cream and topped with coffee icing.

Dims: 13cm Case: 80g x 28



Chocolate Éclair with Cream

ICH ECL 030 14

Choux pastry filled with cream and topped with chocolate fudge icing.

Case: 95g x 14





Biscuits & Cookies

Triple Chocolate Cookie

01273573 Made in France 

Delicious triple chocolate cookie dough.
Leave 4 cm space between cookies to bake.
Ready to cook from frozen.

Dims: Ø 10cm Case: 80g x 90

 24 h
20°C  10 min
155°C



White Chocolate Chips & Caramel Pecan Cookie

4732 Made in France 

Cookie with made with brown cane sugar and caramelised pecan.

Dims: Ø 10 x 1.5cm Case: 70g x 36

 4 h
4°C  3 d
4°C 



Dark Chocolate Chip Cookie

Made in France 

4731

Delicious dark chocolate cookie, made with Free Range Eggs.

Dims: Ø 10 x 1.5cm Case: 70g x 36

 4 h
4°C  3 d
4°C 



Cranberry White Chocolate Cookie

96919 Made in France 

Cranberry and white chocolate cookie. Fully baked. Individually wrapped.

Dims: Ø 8.5cm Case: 62g x 50

 20 m
4°C  15 d
4°C 



Triple Chocolate Cookie

96918 Made in France 

Milk, dark and white chocolate cookie. Fully baked. Individually wrapped.

Dims: Ø 8.5cm Case: 62g x 50

 20 min
20°C  15 d
4°C

Tray Bakes



Fruity Vegan Flapjack
VGG FFL 020 02

A sticky flapjack of oats, golden syrup and sultanas. No gluten-containing ingredients. Suitable for vegan diets. Uncut.

Dims: Ø 4cm Case: 1.1kg x 2



Large Millionaire's Shortbread Tray
LCA SMI 020 01

All butter shortbread base with a caramel layer and topped with chocolate ganache. Pre-cut into 35 portions.

Dims: 40 x 31cm Case: 3.3kg x 1



Carrot Cake Slice
LCA SCA 040 01

Lightly spiced moist carrot cake topped with cream cheese icing.

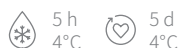
Dims: 40 x 31cm Case: 2.8kg x 24



Bakewell Cake Slice
LCA SRA 040 01

Shortcrust pastry with frangipane filling, raspberry jam and topped with almonds.

Dims: 40 x 31cm Case: 3.15kg x 24



Coffee & Walnut Cake Slice
LCA SCO 030 01

A rich coffee sponge with chunks of walnuts and topped with a sweet butter cream coffee icing.

Dims: 40 x 31cm Case: 2.65kg x 24



Lemon & Poppy Seed Cake Slice
LCA SLE 050 01

A light lemon sponge with poppy seeds, glazed with lemon syrup and topped with sugar nibs.

Dims: 40 x 31cm Case: 1.9kg x 24



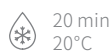
Doughnuts



Sugar Doughnut
60590

Sugar coated doughnut.

Dims: Ø 10.5cm Case: 65g x 48



20 min
20°C



3 d
20°C

NEW



Chocolate Doughnut
24690

Chocolate coated doughnut.

Dims: Ø 10.5cm Case: 80g x 48



20 min
20°C



5 d
20°C

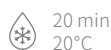
NEW



Marshmallow Doughnut
60675

Coated with pink icing and mini marshmallows.

Dims: Ø 9cm Case: 59g x 36



20 min
20°C



3 d
20°C

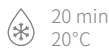
NEW



Cookie Doughnut
67126

Coated with cream icing and cookie crumb.

Dims: Ø 9cm Case: 64 g x 36



20 min
20°C



3 d
20°C

NEW



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Heating time and temp (oven)



Heating time and temp (microwave)



Defrost time and temp



Product lifetime once defrosted

VE Vegan

NEW New product

GF Gluten free

NGCI No gluten-containing ingredients

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Bread & Savoury



Baguettes & Rolls



Gluten Free Multigrain Roll

200006 Made in France

Made with rice flour, tapioca and corn.

Dims: Ø 9cm Case: 75 g x 32

2.5 h 20°C 9 d 20°C



Garlic And Basil Focaccia

160487 Made in France

Soft texture with chunky salt, olive oil, garlic and basil.

Dims: 10 x 9.5 x 2cm Case: 85 g x 60

30 min 20°C 3 d 4°C 5 min 210°C



Sourdough Bread Roll

96094 Made in France

Rustic bread rolls baked on the oven floor.

Dims: 7cm Case: 80 g x 60

30 min 20°C 8 h 20°C 9 min 180°C



Rustic Gourmet Roll

96574 Made in France

Made with French flour and stone baked.

Dims: 8.5 x 6 x 4cm Case: 40g x 200

10 min 20°C 1 d 20°C 8 mins 200°C



Gluten Free Corn Flour Bread Roll

35433 Made in France

Made of a mix of corn, rice, mil, buckwheat and potato flours. Individually wrapped.

Dims: 8 x 4 x 4cm Case: 45 g x 50

24 h 20°C 9 min 160°C



Ciabatta Roll

96183 Made in France

Crisp crust and pale soft crumb, softened by olive oil.

Case: 50 g x 84

15 min 20°C 24 h 20°C 10 min 190°C



Mini Brioche Bun

96373 Made in France 

Delicate and buttery mini buns.

Dims: Ø 4cm Case: 10 g x 100

 30 min
4°C  1 d
4°C



Sliced Brioche Burger Bun

160511 Made in France 

Slices Brioche Bun

Dims: Ø 12cm Case: 90g x 30

 1 h
20°C  3 d
4°C 



Classic Sesame Burger Bun

160353 Made in France 

Sliced with sesame seeds.

Dims: Ø 11cm Case: 80g x 30

 5 h
4°C  2 d
4°C 



Sourdough Baguette

160495 Made in France 

Natural sourdough stone baked baguette.

Dims: 54cm Case: 280g x 35

 30 min
20°C  2 d
4°C  10-14 mins
210°C 

Rustic Baguette

96777 Made in France 

Rustic part baked baguette
baked in a stone oven.

Dims: 50 x 6.5 x 4.5cm Case: 280 g x 25

 10 min
20°C  24h
20°C  13 mins
200°C



Minis & Side Plates



Plain Losange

96180 Made in France

Soft wheat flour losange, very light crumb.

Dims: 13 x 6.5 x 5cm Case: 57g x 120

24 h 20°C 12 min 200°C



Cereal Lozange

160279 Made in France

Soft wheat flour losange, very light crumb, crunchy crust with 6 cereals and 3 seeds.

Dims: 13 x 6.5 x 5cm Case: 57 g x 120

24 h 20°C 12 min 200°C



Natural Sourdough Pointu

96270 Made in France

Light sourdough roll, rich flavour and great crunch.

Dims: 12 x 4.5 x 2.5cm Case: 40 g x 170

3 d 4°C 12 min 185°C



Cereal Pointu

96271 Made in France

Individual roll, sprinkled with roasted seeds. Very tasty and very crispy. Semi-wholemeal flour.

Dims: 12 x 4.5 x 2.5cm Case: 40 g x 170

3 d 4°C 12 min 185°C



Rustic Mini Baguette

96866 Made in France

Aveyron wheat flour and rye.

Dims: 15cm Case: 45g x 120

30 mins 20°C 1 d 20°C 5 mins 200°C



Mini Oval Brioche

160270 Made in France

Mini oval brioche rolls, ideal for canapes.

Dims: 7.5cm Case: 15 g x 150

2 h 20°C 2 d 20°C

Loaves



Olives Fougassette

96124 Made in France

Wheat and wholemeal flour, black olives pieces (12%) and filled with green olive tapenade (9%).

Dims: 8.5 x 4.5 x 2.7cm Case: 39 g x 75

3 d 4°C 14 min 185°C



Panissimo Sourdough

96015 Made in France

Medium sized loaf with delicious tangy sourdough flavour.

Dims: 26 x 10cm Case: 450 g x 22

1 h 20°C 24 h 4°C 22 mins 180°C



Multi-Cereal Twist

96897 Made in France

Multi-cereal twisted loaf with a rich flavour of roasted seeds and cereals made with wheat, rye, oats, sunflower seeds, flax seeds and sesame.

Dims: 37cm Case: 600 g x 12

30 min 20°C 30 min 195°C



Multi-grain Loaf

96639 Made in France

Rye, malted barley and roasted wheat flour. Seed inclusions: brown flax, sunflower, yellow flax, sesame and grey poppy. Oatmeal on top.

Dims: 28 x 11cm Case: 450 g x 22

1 h 20°C 1 d 20°C 22 mins 180°C



Terroir Brick

96236 Made in France

Rectangular bread made with wheat flour and sourdough. Well baked for thick crust and deep flavour.

Dims: 28 x 12 x 7cm Case: 600 g x 12

12 h 20°C 24 min 190°C



Sourdough Pave

96880 Made in France

Ultra rustic sourdough loaf made with French flour.

Dims: 21 x 17 x 8cm Case: 400g x 12

1 h 20°C 1 d 20°C 20 mins 180°C

Pies



Gluten Free Chicken, Ham Hock & Leek Pie

PLI PCH 010 12

Short crust pastry pie with a filling of British chicken, slow cooked British ham hock & leeks in a cream sauce.

Case: 300g x 12



Gluten Free Chicken, Leek & Ham Mini Pie

PLM PCH 020 24

Short crust pastry pie with a filling of chicken breast, & slow cooked ham hock and leek in a cream sauce.

Case: 90g x 24



Steak & St. Peter's Dark Ale Pie

PLI PST 010 12

Short crust pastry pie with a filling of beef steak braised in ale.

Case: 300g x 12



Gluten Free Steak & Ale Mini Pie

PLM PST 010 24

Short crust pastry pie with a filling of beef steak braised in ale.

Case: 90g x 24



Vegan Gluten Free Spiced Sweet Potato, Chestnut Mushroom & Spinach Pie

Sweet potato, chestnut mushrooms & spinach in a creamy sauce encased in gluten free shortcrust pastry.

Dims: Ø 4.5cm Case: 90g x 24



Quiches



Roasted Vegetable and Feta Quiche

IQU ROA 010 16

A savoury egg base with roasted vegetables and feta cheese in a savoury pastry case.

Dims: Ø 10cm Case: 175g x 16



Three Cheese & Red Onion Quiche

IQU THR 010 16

A savoury egg base with three cheeses and red onion in a savoury pastry case.

Dims: Ø 10cm Case: 150g x 16



Tomato & Herb Quiche

IQU TOM 010 16

A savoury egg base with tomato and herb in a savoury pastry case.

Dims: Ø 10cm Case: 128g x 16



Mini Quiche Selection

CMQ UAS 020 24

Three cheese and onion, tomato & herb, broccoli & stilton, mushroom & parsley.

Case: 50g x 24



Terrines



**Chicken & Wild
Mushroom Terrine**
TPL TCH 010 03

British farm-assured chicken, wild mushrooms and a sweet red onion marmalade.

Case: 500g x 3



10 h
4°C



3 d
4°C

NGCI



**Ham Hock with Parsley
& Mustard Terrine**
TPL THA 010 03

Slow cooked British farm-assured ham hock with wholegrain mustard and honey.

Case: 500g x 3



10 h
4°C



3 d
4°C

NGCI



Chicken & Leek Terrine
TPL TCH 020 03

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

Case: 500g x 3



10 h
4°C



3 d
4°C

NGCI



Ham Hock & Leek Terrine
TPL THA 020 03

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

Case: 500g x 3



10 h
4°C



3 d
4°C

NGCI



Savoury Canapés



Mini Cheeseburger

V01 007 40 Made in France 

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

Dims: Ø 3.5cm Case: 15g x 40

 6 h 4°C  3 d 4°C  2 min 750w



Mini Hot-Dog New Yorker

160491

Poultry sausage in a soft bread with ketchup and mustard. Cook from frozen.

Dims: 5 x 4 x 3cm Case: 16g x 36

 3 d 4°C  12-15 min 150°C 



Vegetarian Pesto Canapé

160387

Soft vegetable canapé made with pesto, edamame, snow peas and 5 berries.

Case: 11g x 63

 5 h 4°C  3 d 4°C 



Premium Potato Gratin

XTD PPR 020 20

A delicious accompaniment made using potatoes, milk, cream, French emmental cheese & garlic.

Case: 120g x 20

 2 h 4°C  1 d 4°C  25 min 170°C 



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Heating time and temp (oven)



Heating time and temp (microwave)



Defrost time and temp



Product lifetime once defrosted



Vegan



New product



Gluten free



No gluten-containing ingredients

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Ingredients & Embellishments



Coulis & Sauces

Exotic Coulis

66063 Made in France 

Mango and passion fruit.

Case: 500 ml x 6



Strawberry Coulis

66061 Made in France 

Case: 500 ml x 6



Raspberry Coulis

66062 Made in France 

Case: 500 ml x 6



Salted Caramel Sauce

95380 Made in France 

Case: 500 ml x 7



Toffee Sauce

XSA TOF 010 01

Case: 1 litre x 1



Chocolate Sauce

XSA CHO 010 01

Case: 1 litre x 1



Crème Anglaise Sauce

XSA CRE 010 01

Case: 1 litre x 1



Fillings & Mousse

Chocolate Ganache

953 79 Made in France 

Case: 500 ml x 7

 6 h
4°C  10 d
4°C



Dark Chocolate Mousse

XPI NIN 020 03

Dark chocolate mousse ready to pipe.

Case: 1kg x 3

 8 h
4°C  3 d
4°C

Lemon Cheesecake Mix

XPI NIN 040 03

Lemon cheesecake mix ready to pipe.

Case: 1kg x 3

 8 h
4°C  3 d
4°C

Strawberry Mousse

XPI NIN 060 03

Case: 1kg x 3

 7 h
4°C  3 d
4°C

NGCI

Vanilla Cheesecake Piping Bag x 2

XPI NIN 080 02

Case: 1kg x 2

 8 h
4°C  3 d
4°C

NGCI

Ingredients

Puff Pastry 700g x 14

160378 Made in France 

Dims: 57 x 37cm Case: 700g x 14

 2 h
4°C  22 min
180°C



Cookie Dough

XDO UGH 010 04

An edible cookie dough flavoured with vanilla and chocolate chips.

Case: 1kg x 4

 7 h
4°C  7 d
4°C

Ind Unfilled Profiterole Shells x 48

IUN PRO 010 48

Case: 14g x 48

NGCI

Garnishes

**Dark Chocolate Rocky
Blossom Curls**
XCH BLO 010 01

Case: 1kg x 1

**Orange Coloured & Flavoured
Blossom Curls**
XCH BLO 030 01

Case: 1kg x 1

**Chocolate Coated
Honeycomb Pieces**
XPI HON 010 30

Case: 2.5kg x 1

Dark Chocolate Shavings
XCM 86D A00 01

Case: 2.5kg x 1

Caramel Fudge Pieces
XFU DGE 020 01

Case: 1kg x 1

Raspberry Grit
XGR RAS 010 01

Case: 300g x 1

Honeycomb Sprinkles
XPI HON 030 01

Case: 750g x 1

Popping Candy
XPI POP 010 01

Case: 700g x 1

**White Chocolate Rocky
Blossom Curls**
XCH BLO 020 01

Case: 1kg x 1

**Mona Lisa White Chocolate
Spring Shavings**
XCH WHI 020 01

Case: 2.5kg x 1

**Meringue Granules
(4-8mm)**
XPI MER 010 01

Case: 500g x 1

Dark Chocolate Pencils
XPE DAR 011 20

Case: 900g x 120

Marbled Pencils
XPE MAR 011 20

Case: 900g x 120

Gold Sugar Crystals
XPI CRY 010 01

Case: 1kg x 1

Pistachio Nib
XPI STA 020 01

Case: 1kg x 1

Unfilled Mini Meringue Nests (x 100)
XUN MER 011 00

 28 d
4°C

NGCI



Pastry Cases – Ready to Fill

Mini Savoury Assorted Cones 160471

4 flavours: tomato, basil, sesame, plain.

Case: 4.5g x 180



1 h
4°C



6 h
20°C

NEW



Mini Round Sweet Tart Shell 96994

Pure butter, Cocoa butter coating.

Dims: Ø 4cm Case: 7g x 245



30 min
20°C



BBD
20°C

NEW



Mini Round Savoury Tart Shell 96992

Pure butter, Cocoa butter coating.

Dims: Ø 4cm Case: 7.5g x 245



30 min
20°C



BBD
20°C

NEW



Round Sweet Tart Shell 160256 Made in France

Pure butter, Cocoa butter coating.

Dims: Ø 5.5cm Case: 11g x 100



2 h
20°C



12 h
4°C

NEW



Round Sweet Tart Shell 160255 Made in France

Pure butter, Cocoa butter coating.

Dims: Ø 8cm Case: 22.2g x 60



2 h
4°C



12 h
4°C

NEW

Pastry Cases – Ready to Bake



Sweet Pastry Case 6 cm
IUN PAS 120 90

Dims: Ø 6cm Case: 20g x 90



Sweet Pastry Case 8 cm
IUN PAS 140 48

Dims: Ø 8cm Case: 45g x 48



Savoury Pastry Case 6 cm
IUN PAS 130 90

Dims: Ø 6cm Case: 20g x 90



Savoury Pastry Case 8 cm
IUN PAS 150 48

Dims: Ø 8cm Case: 45g x 48



Sweet Pastry Case 10 cm
IUN PAS 160 36

Dims: Ø 10cm Case: 60g x 36



Savoury Pastry Case 10 cm
IUN PAS 170 36

Dims: Ø 10cm Case: 50g x 36



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Heating time and temp (oven)



Heating time and temp (microwave)



Defrost time and temp



Product lifetime once defrosted



Vegan



New product



Gluten free



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Strawberry & Rhubarb	35	Vanilla Slice	119
Sugar Doughnut	22	Vegan Afternoon Tea Time Box	97
Sugar Doughnut	123	Vegan Apple & Blackberry Crumble	13
Supberberry Muffin	117	Vegan Apple & Blackberry Crumble	80
Superberry Muffin	117	Vegan Apple & Raspberry Crumble	80
Sweet Pastry Case 6 cm	141	Vegan Chocolate Cheesecake	44
Sweet Pastry Case 8 cm	141	Vegan Chocolate Orange Tart	50
Sweet Pastry Case 10 cm	141	Vegan Fruit Scone	21
Sweet Traditional Petits Fours	110	Vegan Fruit Scone	118
Tarte Au Citron	51	Vegan Gluten Free Spiced Sweet Potato, Chestnut Mushroom & Spinach Pie	130
Tarte Au Citron	78	Vegetarian Pesto Canapé	24
Tarte Au Citron	100	Vegetarian Pesto Canapé	133
Tarte Au Citron (without gluten)	51	Victoria Sandwich Cake	103
Teatime Collection Mixed Box No 1	97	Victoria Sponge	68
Terroir Brick	129	Violet	31
Three Cheese & Red Onion Quiche	131	Waldorf Tea Time Box	97
Tirami-Chou	14	Wasabi	33
Tirami-Chou	90	White Bean Coffee	32
Tiramisu Torte	53	White Chocolate	35
Tiramisu Torte	82	White Chocolate Cheesecake	74
Tiramisu Torte	99	White Chocolate Chips & Caramel Pecan Cookie	21
Tiramisu Tray	54	White Chocolate Chips & Caramel Pecan Cookie	121
Toffee Crunch Pie	52	White Chocolate & Passion Fruit Tart	49
Toffee Sauce	136	White Chocolate Pyramid	89
Tomato & Herb Quiche	131	White Chocolate & Raspberry Cheesecake	74
Tomato Sorbet	34	White Chocolate & Raspberry Torte	82
Tonka Bean	31	White Chocolate & Red Velvet Cheesecake	47
Traditional Vanilla	35	White Chocolate Rocky Blossom Curls	138
Treacle, Lemon & Ginger Tart	50	White & Dark Chocolate Cheesecake	74
Trio of Chocolate Torte	82	White & Dark Chocolate Roulade	55
Triple Chocolate Cookie	121	Wild Thyme	34
Triple Chocolate Cookie	121	Williams Pear Sorbet	30
Triple Chocolate Muffin	116	XMU CAR 010 20	117
Triple Layer Fudge Cake	66	Yellow Slow	8
Ultimate Chocolate Fudge Cheesecake	46	Yellow Slow	38
Ultimate Triple Chocolate Brownie	58	Yuzu Cheesecake	74
Unfilled Mini Meringue Nests (x 100)	138	Yuzu Macaron	16
Vanilla	36	Yuzu Macaron	105
Vanilla Bliss	9	Yuzu Sorbet	33
Vanilla Bliss	39	Yuzu Soufflé	92
Vanilla Bourbon	36		
Vanilla Cheesecake	42		



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Part of La Compagnie Des Desserts.