

Autumn/Winter  
*Collection*  
2025/26



# *Ice cream*



# Festive Creations



**MULLED WINE SORBET**

92014 | 2,5 L



**PANETTONE ICE CREAM**

92755 | 2,5 L



**NEW VE**

**POMEGRANATE SORBET**

92010 | 2,5 L

# Original Creations



**CINNAMON ICE CREAM**

92301 | 2,5 L



**RUM & RAISIN ICE CREAM**

92101 | 2,5 L



**VE**

**SICILIAN MANDARIN SORBET**

92517 | 2,5 L



**DARK CHOCOLATE SORBET**

92761 | 2,5 L



**VE**

**PASSION FRUIT SORBET**

92661 | 2,5 L



**SALTED CARAMEL ICE CREAM**

92051 | 2,5 L



**MOJITO SORBET**

92709 | 2,5 L

# Christmas Collection



# Traditional Essentials



## MINCE PIES DEEP FILLED

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

WHXMAS29090 | 50 g x 90



## MINI MINCE PIE

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

IPIMIN01072 | 40 g x 72



NGCI VE

## CRUMBLE TOPPED MINCE PIES

Our award winning sweet pastry case filled with rich mincemeat and topped with a vegan crumble. Made with vegan and non-gluten containing ingredients.

VNMINC02024 | 65 g x 24



## INDIVIDUAL TRADITIONAL CHRISTMAS PUDDINGS

A rich, traditional Christmas pudding made to a time-honoured recipe, packed with plump fruits, festive spices, and a deep, indulgent flavour. Just add a splash of brandy and flame for the perfect finish.

IPUCHR02048 | 112 g x 48



GF

## GLUTEN FREE CHRISTMAS PUDDINGS

A gluten free festive classic made with plump dried fruits and warming spices.

IPUCHR07024 | 100 g x 24



# Festive Selection



## FESTIVE ORIGINAL CREATIONS



**NEW**

### CHOCOLATE IRISH CREAM CAKE



Layers of Irish cream chocolate sponge, buttercream and finished with a salted caramel drizzle. Precut into 14 portions. ± Ø 23 cm

LCACHO31001 | 1,9 kg x 1  4h-4°C  3d-4°C



### FESTIVE FRUIT SLICE

White chocolate mousse with orange and brandy mixed with fruit and nuts between two layers of chocolate sponge. Precut into 30 portions. ± 40 x 31 cm



LCACHR02001 | 2,7 kg x 1  3h-4°C  5d-4°C



**NEW**

### WHITE FOREST SLICE

Layers of white chocolate mouse, sponge, cherry compote and finished with a cherry glaze and white chocolate curls. Precut into 39 portions. ± 40 x 31 cm



LTOSWH05001 | 2,6 kg x 1  5h-4°C  3d-4°C



**NEW** **NGCI** **VE**

### STICKY GINGER PUDDING



A rich and moreish sticky ginger pudding. Made using no gluten containing ingredients. Precut into 32 portions. ± 40 x 31 cm

VGFASTI02001 | 3,8 kg x 1  5h-4°C  3d-4°C



### FESTIVE SPICED STICKY TOFFEE PUDDING

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

LPUSTI08001 | 2,4 kg x 1  5h-4°C  5d-4°C



### SPICED RUM STICKY TOFFEE SAUCE

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

XSASTI03024 | 80 g x 24



### BAKED GINGERBREAD CHEESECAKE

Baked ginger cheesecake with gingerbread pieces on a ginger biscuit base.

Precut into 14 portions. ± Ø 22 cm



LCCBG101001 | 2 kg x 1  5h-4°C  5d-4°C



### PEAR & GINGERBREAD TART

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



Precut into 14 portions. ± Ø 27,5 cm

NCGPEA01001 | 1,4 kg x 1  4h-4°C  5d-4°C



### CRANBERRY APRICOT & PISTACHIO CHEESECAKE

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

LCCCHO12001 | 1,5 kg x 1  4h-4°C  5d-4°C

# Festive Selection

## ORIGINAL CREATIONS



### CHRISTMAS YULE LOG

A festive chocolate sponge rolled with rich chocolate mousse and finished with a smooth chocolate icing. 12-14 portions.

XYULEL02001 | 900 g x 1



### SNOWY YULE LOG

Vanilla and redcurrant filling rolled in a chocolate sponge and finished with vanilla frosting and Christmas golden decoration. 12-14 portions.

LSNOWY01001 | 1,45 kg x 1



### WHITE FOREST YULE LOG

A white chocolate and cherry filling rolled in a plain sponge, finished with a vanilla icing, cherry drizzle and gold sugar crystals. 12-14 portions.  $\pm \varnothing 35 \times 10$  cm

XYULEL09003 | 985 g x 3



### ROASTED FIG TARTLET

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

$\pm \varnothing 12$  cm

4847 | 130 g x 24



NEW

### CHOCOLATE ORANGE BAUBLE

Orange ice cream, meringue centre coated in a dark chocolate shell, ready to serve after 5 minutes out of the freezer.  $\pm \varnothing 6.5 \times 5$  cm

90828 | 90 g x 12



NEW

### CHOCOLATE AMARETTO PARCEL

A chocolate sponge parcel filled with an amaretto mousse and topped with a chocolate ganache and a chocolate decoration.  $\pm 9$  cm

ITOAMA02016 | 85 g x 16



### WINTERBERRY CHEESECAKE

Berry cheesecake on a sweet biscuit base with a red fruit glaze.  $\pm 6 \times 6$  cm

ICCWIN02016 | 115 g x 16



### CHRISTMAS PUDDING CHEESECAKE

Festive mincemeat cheesecake on a biscuit base.

ICCCHR01016 | 115 g x 16



# *Large Desserts*



# Large Desserts

## PLANT BASED FAVOURITES



NGCI VE

### CHOCOLATE & ORANGE TART

Chocolate ganache and orange marmalade topped with chocolate mirror glaze in a sweet vegan pastry made with non-containing gluten ingredients. Precut into 14 portions - also available in 8cm individual tarts.  $\pm \varnothing 27,5$  cm

VNLTCH01001 | 1,4 kg x 1



NGCI VE

### CINNAMON SWIRL CHEESECAKE

Our signature vegan favourite. Baked vanilla cheesecake swirled with cinnamon sugar, drizzled with vegan cream cheese frosting. Made using non-gluten containing ingredients. Precut into 14 portions  $\pm \varnothing 25$  cm

VGCCCI01001 | 1,7 kg x 1



## CLASSICS



### CLEMENTINE TART

A tangy clementine and lemon filling in a chocolate pastry case. Precut into 14 portions.  $\pm \varnothing 25$  cm

LFLSTC01001 | 1,7 kg x 1



### CHOCOLATE & SALTED CARAMEL TART

A rich salted caramel topped with chocolate ganache in a sweet pastry case. Precut into 14 portions.  $\pm \varnothing 27,5$  cm

LTACHO34001 | 1,2 kg x 1



### IRISH CREAM CHEESECAKE

Irish cream cheesecake with chocolate glaze on a sweet biscuit base. Precut into 14 portions.  $\pm \varnothing 24$  cm

LCCBAI01001 | 1,7 kg x 1



### LIMONCELLO CHEESECAKE

Limoncello cheesecake on a sweet biscuit base topped with lemon cream. Precut into 14 portions.  $\pm \varnothing 24$  cm

LCCLEM07001 | 1,7 kg x 1



# Large Desserts

## CLASSICS



### AUTHENTIC TIRAMISU

Layers of coffee soaked ladyfinger biscuits with whipped mascarpone mousse, topped with cocoa powder. 6 to 8 portions. ± 37 x 9 x 5,5 cm

4861 | 750 g x 3



NEW

### HAZELNUT TIRAMISU

Layers of coffee soaked ladyfinger biscuits, mascarpone mousse with chocolate and praline hazelnut, topped with caramelized hazelnuts. 6 to 8 portions. ± 37 x 9 x 5.5 cm

4901 | 880 g x 3



### CRANBERRY & ORANGE LOAF CAKE

Cranberry and orange fruit loaf with whole cranberries and zingy orange zest. Uncut. ± Ø 29 cm

LCABOR01002 | 1,25 kg x 2



### CHOCOLATE & CHERRY DELICE

Layers of chocolate mousse, chocolate sponge, cherry compote and finished with a dark ganache glaze. Precut into 30 portions. ± Ø 40 x 31 cm

LTOSCH18001 | 3 kg x 1



NEW

### STICKY TOFFEE SLICE

Date mousse between layers of sponge soaked with a spiced syrup and a layer of luxury caramel finished with a date paste sauce. Precut into 39 portions. ± Ø 40 x 31 cm

LTOSS03001 | 3,9 kg x 1



# Individual Desserts



# Individual Desserts

## CREATIONS BY PHILIPPE URRACA

These selected products are hand creations by Chef Philippe Urraca, Meilleur Ouvrier de France.



### CHOCOLATE & NOUGAT SECRET

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

± 16 x 2,5 x 3 cm

3664 | 85 g x 16



### ROYAL DOME

Dacquoise biscuit, hazelnut crunch and chocolate mousse.

± Ø 7 cm

95433 | 80 g x 16



## CLASSICS



### ABSOLUTELY HAZELNUT

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

± Ø 6 x 4 cm

4881 | 76 g x 12



NEW

### ABSOLUTELY CHOCOLATE

Cocoa joconde biscuit, crispy chocolate with cocoa nibs, Chocolate (from Ghana) mousse (72% of cocoa min), dark chocolate glaze, crunchy dark chocolate decoration.

± Ø 6 x 4 cm

4890 | 76 g x 12



### WHITE CHOCOLATE PYRAMID

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

± 7 x 7 x 7 cm

2772 | 80 g x 12



NEW

### BABANNETTONE

Baba panettone with dried fruits orange and raisin soaked in rum syrup.

95521 | 130 g x 16



### BABA MIGNON

Authentic rum baba, slightly raised, soaked in rum.

± 5 x 9,5 cm



NEW

### ESSENTIAL RUM BABA

Baba soaked in rum. In a Bundt shape.

± Ø 6 cm



# Individual Desserts

## CLASSICS



### IRISH CREAM & CHOCOLATE PROFITEROLES

Irish cream filled profiteroles dipped in chocolate.

IPRBAI02048 | 40 g x 48



### PROFITEROLE STACK

Profiterole towers filled with vanilla cream towered up with chocolate fudge, placed on a shortbread biscuit drizzled with white chocolate. Perfect for sharing.  $\pm \varnothing 8,5 \times 10$  cm

ICTHOW06009 | 131 g x 9



## PREMIUM SELECTION



### ROYAL CHOCOLATE SLICE

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

$\pm \varnothing 13 \times 2,5$  cm

4186 | 70 g x 28



NEW

### ROYAL MATCHA YUZU

Pure butter shortcrust pastry, coconut dacquoise, creamy matcha tea, pineapple & yuzu mousse and passion fruit glaze.

95687 | 100 g x 16



NEW

### ROYAL DELIGHT

Rose water dacquoise, mascarpone mousse with orange blossom and rose water, pistachio praline with chopped pistachios on top.  $\pm \varnothing 7 \times 4,5$  cm

4891 | 65 g x 20



NEW

### MOUNT EVEREST

Joconde sponge layered with smooth almond honey nougat mousse, tangy raspberry jelly, and encased in a crisp milk chocolate shell.

4579 | 75 g x 17



### PREMIUM GHANA CHOCOLATE LAVA CAKE

Pure butter chocolate lava cake with flowing Ghana chocolate center, 72% minimum cocoa.  $\pm \varnothing 6 \times 5,5$  cm

4761 | 95 g x 24



NEW

### FINE TATIN POMME

Shortcrust pastry base with caramelised apple slices. Pure butter.  $\pm \varnothing 10 \times 1$  cm

4915 | 95 g x 18



# Individual Desserts

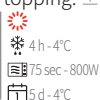
## CLASSICS



**NEW**

### CHOCOLATE & CHERRY PUDDING

Rich chocolate pudding with cherry filling and Morello cherries. Serve warm - cook from frozen and tip to reveal an oozing cherry topping.  $\pm \varnothing 8$  cm

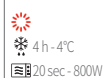


IPUCHE02012 | 125 g x 12



### CHOCOLATE PUDDING WITH CHOCOLATE SAUCE

Moist chocolate sponge with a rich dark chocolate sauce. Serve warm.  $\pm \varnothing 10$  cm



IPUCHO03012 | 180 g x 12

## PLANT BASED FAVOURITES



**VE NGCI**

### BRAMLEY APPLE & BLACKBERRY CRUMBLE TART

Bramley apples & blackberries in a sweet vegan pastry case topped with a vegan crumble. Made with non gluten ingredients.  $\pm \varnothing 8$  cm



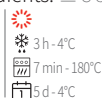
VNICAP02008 | 135 g x 8



**NEW VE NGCI**

### BRAMLEY APPLE & SPECULOOS CRUMBLE TART

Bramley apples in a vegan sweet pastry case topped with a vegan speculoos crumble. Made with non gluten ingredients.  $\pm 8$  cm



VNICAP04008 | 130 g x 8

## ESSENTIAL CHEESECAKES



**NEW**

### ESSENTIAL CHEESECAKE

Speculoos crumble base, light no-bake whipped cream cheese mousse with sicilian lemon juice, ready to personalise.  $\pm \varnothing 7 \times 3.5$  cm



4840 | 85 g x 23



**NEW**

### ESSENTIAL PASSION FRUIT CHEESECAKE

Crumble made from shortcrust pastry, light cream cheese mousse, with a passion fruit heart.  $\pm \varnothing 7 \times 3.5$  cm



4911 | 90 g x 23





# Individual Desserts

## PREMIER CHEESECAKES & TORTES



### CHOCOLATE TRUFFLE TORTE

A rich chocolate torte finished with a chocolate glaze and a chocolate truffle.  
± Ø 6.5 cm

ITCCHO01016 | 105 g x 16  3h - 4°C  
 5d - 4°C



### NEW STRAWBERRY & CHAMPAGNE TORTE



A strawberry and champagne torte on a sponge base and finished with a strawberry glaze and gold crystals. Ø 6.5 cm

ITOSTR01016 | 100 g x 16  2h - 4°C  
 3d - 4°C



### NEW JAFFA TORTE

A chocolate mousse on a layer of orange cream and sponge finished with a chocolate orange glaze and orange peel. ± 9 cm

ITOJAF01016 | 110 g x 16  2h - 4°C  
 3d - 4°C



### IRISH CREAM CHEESECAKE

Irish cream cheesecake on a sweet biscuit base.



± Ø 6.5 cm

ICCBIA01016 | 120 g x 16  2h - 4°C  
 5d - 4°C



### NEW TIRAMISU CHEESECAKE

Layers of vanilla mascarpone mousse, coffee soaked ladyfinger, topped with coffee cream and a dusting of cocoa powder. ± Ø 6.5 cm

ICCTIR01016 | 150 g x 16  2h - 4°C  
 3d - 4°C



### SALTED CARAMEL CHEESECAKE

Salted caramel cheesecake with caramel topping on a sweet biscuit base. ± Ø 6.5 cm


ICCSAL01016 | 127 g x 16  2h - 4°C  
 5d - 4°C



### HONEYCOMB CHEESECAKE

Honeycomb cheesecake on a sweet biscuit base.


± Ø 6.5 cm

ICCHON02016 | 150 g x 16  3h - 4°C  
 5d - 4°C



### BLACKFOREST CHEESECAKE

A cherry cheesecake on a bourbon biscuit base with a cherry glaze. ± Ø 6.5 cm

ICCBLA04016 | 108 g x 16  2h - 4°C  
 5d - 4°C

# Party & Buffet



# Party & Buffet

## MINI COLLECTION



### CHOCOLATE ORANGE CHEESECAKE

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

± Ø 4.5 cm

MCCCHO02035 | 60 g x 35



### CHOCOLATE TRUFFLE TORTE

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

± Ø 4.5 cm

ITOCHO17035 | 45 g x 35



### IRISH CREAM TORTE

An Irish cream mousse torte.

± Ø 4.5 cm

MTOBAL01035 | 40 g x 35



### ORANGE & PROSECCO TORTE

Orange and prosecco torte.

± Ø 4.5 cm

ITOORA07035 | 44 g x 35



### STOLLEN BITES

Premium mini bite-size stollen with marzipan, dried fruit and lightly sprinkled with icing sugar.

DES003 | 20 g x 136



**NEW** **NGCI**

### MINI CLASSIC BROWNIE

A rich chocolate brownie bite with no gluten-containing ingredients finished with a glaze.

± 40 x 31 cm

TNCGBR01048 | 3 kg x 1  
48 pieces



**NEW**

### MINI PINA COLADA

Layers of pineapple compote, sponge, coconut mousse, enrobed in coconut white chocolate and finished with a pineapple glaze and coconut.

± 4 x 5 cm

95787 | 60 g x 24



**NEW**

### MINI RED VELVET SLICE

Layers of red jaconde sponge and a cream cheese frosting finished with raspberry pieces.

TTFIRE01052 | 3,8 kg x 1  
52 pieces



# Bread & Savoury



# Breads & Savoury

## BREADS



### RUSTIC MINI BAGUETTE

A mini baguette made with Aveyron wheat flour and rye for a rich flavour.

± 15 cm

96866 | 45 g x 120



### RUSTIC GOURMET ROLL

Crafted with T65 durum wheat flour, this rustic gourmet roll delivers an authentic, handcrafted taste with a golden crust and soft, airy crumb. Ideal as a starter side or served alongside soup.

± 8,5 x 6 x 4 cm

96574 | 40 g x 200



## PLANT BASED & VEGETARIAN



VE

### BUTTERNUT SQUASH & CARMELISED ONION TART

Roasted butternut squash and caramelised onion filling encased in a vibrant beetroot-pink pastry. Suitable for vegans.

TPITBU03048  
150 g x 48



### MINI VEGETARIAN QUICHE SELECTION

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

CMQUAS02024  
50 g x 24



NGCI

### PREMIUM POTATO GRATIN

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

XTDPPR02020  
120 g x 20



## TERRINES



### DUCK, GREEN PEPPERCORN & ORANGE TERRINE 500g

British farm assured duck with green peppercorn & orange.

TPLTDU04003 | 500 g x 3



### CHICKEN & LEEK TERRINE 500g

British farm assured chicken, sweet leek mixed herbs.

TPLTCH02003 | 500 g x 3



### HAM HOCK & LEEK TERRINE 500g

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

TPLTHA02003 | 500 g x 3





#### PLACING YOUR ORDER

Order from our friendly sales team.  
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