

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, warming spices, rum and cider.

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 mousse, 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. ± 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

VGCCC01001 | 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

LTACH034001 | 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

LCCBA01001 | 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

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

BABANETTONE

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

90525 | 130 g x 15



NEW

ESSENTIAL RUM BABA

Baba soaked in rum. In a Bundt shape.
± Ø 6 cm

95558 | 100 g x 16



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

ICHTOW06009 | 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.

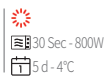
4579 | 75 g x 17



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

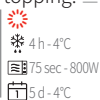
CLASSICS



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

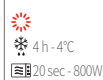


IPUCHE02012 | 125 g x 18



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



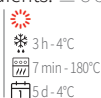
VNICAP02008 | 135 g x 8



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. ± 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

ICCBAI01016 | 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 | 22 g x 162



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

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sales@destinyfoods.com | 0161 231 9800
Destiny House, Preston Street Manchester M18 8DB
www.destinyfoods.com