

WHOLE GATEAU AND TORTE SELECTION



QUALITY FINISH PATISSERIE

CHOCOLATE RAINFOREST GATEAU

Chocolate genoese, layers of nutty meringue and white chocolate mango mousse with a cocoa mirror glaze.

Portions: 16

LEMON & ORANGE CHIFFON DELICE

Citrus flavoured chiffon sponge topped with a light orange & lemon mousse.

Portions: 16

CHOCOLATE ORANGE SEVILLE TORTE

Three Layers of pure heaven. Biscuit base white chocolate orange mousse, dark chocolate mousse, topped with silky ganache and chocolate coated coffee beans.

Portions: 16

PEACHES AND CREAM

Layers of vanilla sponge laced with peach liquors, filled with peach mousse topped with glazed peaches. Masked with toasted almonds.

Portions: 16

STRAWBERRY CHAMPAGNE CHARLOTTE

Sponge base filled with whole strawberries topped with strawberry mousse encased in jaconde sponge and mirror glazed to perfection.

Portions: 16

TIRAMISU

Sponge soaked in espresso coffee & marsala, built up with layers of vanilla flavoured mascarpone cream cheese.

Portions: 16

RASPBERRY/STRAWBERRY PAVLOVA

Pavlova meringue shell filled with chantilly cream, topped with raspberry compote and decorated with pavlova shells.

Portions: 16

CHARLOTTE ST HONORE

Chocolate genoese sponge base filled with white chocolate mouse profiteroles. Encased in chocolate mousse and topped with dark chocolate ganache.

Portions: 16

GOOSEBERRY CRUNCH

Rich biscuit layer filled with gooseberry cream topped with gooseberry compote finished with fresh cream and toasted streusel topping.

Portions: 16

DOUBLE CHOCOLATE MACAROON

Chocolate sponge, topped with a dark chocolate mousse filled with macaroon pieces topped with a rich white chocolate mousse.

Portions: 16

TOFFEE AND PRALINE PROFITEROLE

Profiteroles filled with a toffee mousse on a bed of rich genoese topped with a rich praline mousse decorated with chocolate profiteroles and chocolate flakes.

Portions: 16

RUM AND RAISIN RHAPSODY

Rich Biscuit base filled with rum soaked sultanas. Topped with a rum flavoured mousse and finished with marbled white and dark ganache.

Portions: 16

MINT CHOCOLATE CHIP TORTE

Dark chocolate sponge filled with a marbled chocolate and mint mousse. Glazed and decorated with chocolate pieces and lightly dusted.

Portions: 16

GATEAU EXOTICA

Layers of vanilla sponge vanilla sponge topped with mango and pineapple mousse and glazed to perfection. Finished with tropical fruits.

Portions: 16

RASPBERRY BARVARIAN TORTE

Vanilla genoese sponge encased with striped sponge. Filled with a refreshing raspberry bavarois and topped with fresh cream and raspberry compote .

Portions: 16

Our products are not suitable for nut and seed allergy sufferers

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