

TARTS AND WHOLE DESSERTS



QUALITY FINISH PATISSERIE

RASPBERRY PANNA COTTA TART

Rich short crust pastry baked to perfection filled with a raspberry panna cotta filling and glazed to perfection.

Portions: 16

BAKED BLUEBERRY TART

Rich short pastry filled with frangipane and a generous inclusion of blueberries. Glazed with blueberry compote and topped with vanilla streusel.

Portions: 16

APPLE AND RHUBARB CRUMBLY TART

Almond short pastry filled with crispy apples and fresh rhubarb blended with vanilla pastry cream and topped with nutty golden crumble.

Portions: 16

BITTER TART AU CITRON

A classic rich short dough pastry topped with mouth-watering lemon cream filling, glazed to perfection.

Portions: 16

CHOCOLATE ORANGE TART

Short pastry filled with a rich chocolate and orange custard filling. Baked to perfection and dusted with cocoa powder.

Portions: 16

TREACLE TART

Sweet pastry filled with a rich cake crumb enriched with butter and golden syrup. An addition of freshly grated orange and ginger help to finish of this all time great.

Portions: 16

APRICOT AND ALMOND TART

A classic rich short dough pastry filled with almond frangipane and a generous helping of glazed apricot halves.

Portions: 16

APPLE CRUMBLY TART

Almond short pastry filled with crisp apples tossed in cinnamon sugar topped with nutty golden crumble.

Portions: 16

LINZER TART

Rich short linzer pastry filled with red currant jam and topped with trellis linzer dough, dusted to perfection.

Portions: 16

CHOCOLATE CHIP PECAN PIE

Short pastry filled with chocolate chips honey roasted pecan nuts and baked in chocolate custard.

Portions: 16

BANOFFEE PIE

A classic rich short dough pastry topped with mouth-watering toffee filling, fresh bananas and topped with coffee flavoured pastry cream and fresh cream.

Portions: 16

CHOCOLATE CHERRY TART

Short pastry filled with rich chocolate ganache and morrello cherries topped with a rich almond custard and dusted to perfection.

Portions: 16

STICKY TOFFEE TART

Rich shortcrust pastry filled with sticky toffee filling baked and glazed with rich toffee sauce.

Portions: 16

SUMMER FRUIT EXTRAVAGANZA

A classic rich short dough pastry filled with vanilla pastry cream and topped with summer fruits and glazed with raspberry jelly.

Portions: 16

Our products are not suitable for nut and seed allergy sufferers

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