

WHOLE GATEAU AND TORTE SELECTIONS

DOUBLE CHOCOLATE TORTE

Chocolate sponge filled with a rich chocolate mousse topped with white choc truffle filling.

PRODUCT CODE WGTS01 | PORTION 14/16

LEMON ORANGE CHIFFON DELICE

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

PRODUCT CODE WGTS02 | PORTION 14/16

TOFFEE HAZELNUT TORTE

Rich shortbread base topped with toffee chocolate and hazelnuts, filled with white chocolate mousse finished with chocolate flakes and hazelnuts.

PRODUCT CODE WGTS03 | PORTION 14/16

WHITE CHOCOLATE BROWNIE TORTE

Two layers of white chocolate mousse filled with chocolate brownie pieces encased in striped jaconde sponge, finished with chocolate mirror glaze and brownie pieces.

PRODUCT CODE WGTS04 | PORTION 14/16

RASPBERRY AND LEMON MASCARPONE TORTE

Lemon soaked sponge layered with raspberry jam and mascarpone mousse topped with whole raspberries and masked with chocolate flakes.

PRODUCT CODE WGTS05 | PORTION 14/16

RUM AND RAISIN RHAPSODY

Rich biscuit base filled with rum soaked sultanas. Topped with a rum flavoured mousse and finished with marble chocolate.

PRODUCT CODE WGTS06 | PORTION 14/16

IRISH CREAM CAPPUCCINO CAROUSEL

Rich chocolate sponge filled with two layers of coffee Irish cream mousse finished with chocolate coated coffee beans and dusted cocoa.

PRODUCT CODE WGTS07 | PORTION 14/16

RASPBERRY PAVLOVA

Pavlova meringue shell filled with fresh double cream topped with raspberry topping and decorated with Pavlova shells.

PRODUCT CODE WGTS08 | PORTION 14/16

WHOLE GATEAU AND TORTE SELECTIONS

CRANACHAN RASPBERRY WHISKY TORTE

Rich flapjack base topped with a Authentic whisky oatmeal honey mousse filled with raspberries and topped with Scottish raspberry topping.

PRODUCT CODE WGTS09 | PORTION 14/16

TOFFEE AND PRALINE PROFITEROLE

Chunky profiteroles flavoured with toffee and praline on a bed of rich Genoese topped with a rich praline mousse with chocolate dipped profiteroles and chocolate flakes to finish.

PRODUCT CODE WGTS10 | PORTION 14/16

TANGY ORANGE SEVILLE TORTE

Crunch biscuit base topped with tangy orange compote and white and dark chocolate orange mousse. Decorated with chocolate ganache, chocolate flakes and mandarin pieces.

PRODUCT CODE WGTS11 | PORTION 14/16

PEACH PASSION FRUIT GATEAU

Rich shortbread base covered in apricot preserve topped with sponge and two layers of peach passion fruit cream mousse, Finished with passion fruit glaze and chocolate decoration.

PRODUCT CODE WGTS12 | PORTION 14/16

WILD BERRY CHAMPAGNE CHARLOTTE

Sponge base topped with wild berry compote filled with a champagne fruits forest mousse encased in striped sponge and mirror glazed to perfection.

PRODUCT CODE WGTS13 | PORTION 14/16

WHITE CHOCOLATE AND BLUEBERRY TORTE

Two layers of moist Genoese sponge filled with white chocolate blueberry mousse glazed and finished with blueberries and chocolate flakes.

PRODUCT CODE WGTS14 | PORTION 14/16

CHOCOLATE RAINFOREST MANGO TORTE

Chocolate sponge layer, layers of nutty meringue topped with a mango mousse and mango pieces. Decorated with chocolate mirror glaze and chocolate pieces.

PRODUCT CODE WGTS15 | PORTION 14/16