

Gourmet

PATISSERIE



PATISSERIE COLLECTION

The Gourmet Patisserie
Unit G16
The Mayford Centre
Woking GU22 0PP

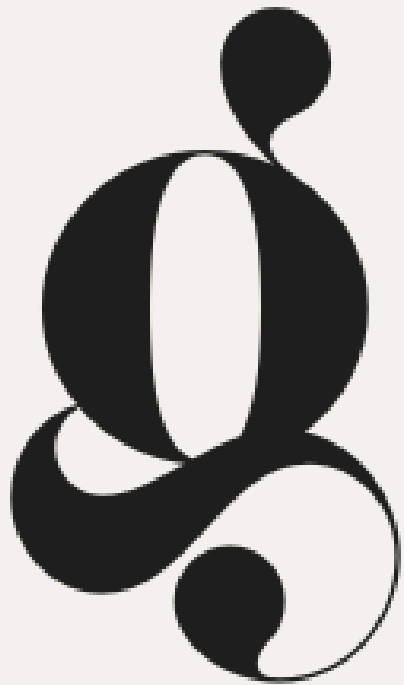
Phone 01483756948

Email
orders@thegourmetpatisserie.com

WWW.GOURMETPATISSERIE.COM



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ABOUT US

Gourmet Patisserie was founded in 2005 with a simple mission: to create the most delicious, high-quality cakes for our community. Our passion for baking is matched only by our commitment to using the finest ingredients, sourced locally whenever possible. We believe every cake tells a story and we are proud to be a part of our partners' success.

CONTACT INFORMATION

The Gourmet Patisserie Ltd

Address Unit G16, The Mayford Centre

Woking, GU22 0PP

Tel: 014 83475948

Email orders@thegourmetpatisserie.com

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 <https://www.facebook.com/gourmetpatisserie>

 <https://www.instagram.com/thegourmetpatisserie>



OUR VISION

Welcome to our Wholesale Catalogue.

We are thrilled to share our passion for baking with you through our latest collection of handcrafted cakes. Founded on a love for quality ingredients and timeless recipes, we create desserts designed to delight your customers. From classic favorites to innovative new flavours, our catalogue has everything you need to sweeten your offerings.



HOW TO ORDER

We've streamlined our ordering process to ensure a hassle-free experience for our wholesale partners. Follow these simple steps to place your order:

1

BROWSE CATALOGUE

Review our catalogue and select the products that suit your needs.

3

CONFIRM ORDER

Our team will review your order and send a confirmation email with an invoice and estimated delivery date.

5

DELIVERY

You will receive your order when requested. Note that some areas require more notice than others. We will contact you to discuss our terms based on your location.

2

SUBMIT ORDER

Complete your order and email to orders@thegourmetpatisserie.com or contact our team directly at **0148 3756948**.

4

PAYMENT

Securely pay your invoice via **bank transfer in advance, weekly or monthly** depending on the account you have with us. If you do not have an account, your order is payable in advance.



AFTERNOON TEA PASTRIES



VEGAN AND NUT FREE STRAWBERRY CHAMPAGNE MACARON

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, sulphites.
 Alcohol: Yes
 Our vegan macaron does not contain egg, dairy or nuts and has a centre of Strawberry, marc de champagne and cream cheese



SALTED CARAMEL AND CHOCOLATE PROFITEROLE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, dairy soy, sulphites.
 Alcohol: No
 A dark chocolate profiterole filled with a chocolate cream and salted caramel centre, topped with caramel glaze



MANGO PASSION CHEESECAKE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, Soy, Dairy, sulphites.
 Alcohol: No
 A mango and passion flavoured cheesecake mix set on a shortbread and glazed with a mango glaze.



ORANGE AND BANANA TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, Dairy, soy, sulphites.
 Alcohol: No
 a tart base filled with caramelized banana and date sponge topped with an orange and vanilla mousse



PEAR AND CARAMEL BROWNIE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, soy, sulphites, Dairy, Nuts
 Alcohol: No
 A rich caramel mousse with pieces of pears folded in, set on a brownie base, topped with a milk chocolate mousse.

FEATURES

- Wide variety of options
- Seasonal changes available
- bespoke selections
- Custom orders available
- over 25 different types to choose from
- Call us to discuss your bespoke selection

Explore our diverse collections, from classic layer cakes to delicate pastries, designed to provide exceptional quality and value.



Explore our diverse collections, from classic layer cakes to delicate pastries, designed to provide exceptional quality and value.

AFTERNOON TEA PASTRIES



STRAWBERRY ART

Shelf life: 72hrs
Temperature: 4 to 6 degrees
Allergies: Egg, Dairy, Sulphites, Gluten.
Alcohol: No
Sweet paste base topped creme patissiere.
Fresh strawberries are then layered on topped and glazed with a lovely sweet and shiny glaze.



EXOTIC TART

Shelf life: 72hrs
Temperature: 4 to 6 degrees
Allergies: Egg, Dairy, Sulphites, Gluten.
Alcohol: No
Sweet paste base topped creme patissiere and decorated with an array of exotic fruits. The tart is then glazed with a lovely sweet and shiny glaze.



LEMON MERINGUE

Shelf life: 72hrs
Temperature: 4 to 6 degrees
Allergies: Sulphites, Dairy, Gluten, Egg.
Alcohol: No
Our lemon curd is made with just the right amount of sugar and lemon juice to create the perfect balance. The italian meringue piped on top is caramelised creating the lovely goey texture.



CHOCOLATE ECLAIR

Shelf life: 72hrs
Temperature: 4 to 6 degrees
Allergies: Sulphites, Dairy, Gluten, Egg, Soy.
Alcohol: No
Traditional choux paste freshly baked and filled with a chocolate mousseline and topped with a dark chocolate fondant



LEMON TART

Shelf life: 72hrs
Temperature: 4 to 6 degrees
Allergies: Sulphites, Dairy, Gluten, Egg
Alcohol: No
Sweet tart base filled with a tangy homemade lemon curd which has just the right level of acidity and sweetness. The tart is then glazed and slowly caramelised.

FEATURES

- Wide variety of options
- Seasonal changes available
- bespoke selections
- Custom orders available
- We only use halal gelatin, agar agar or fruit pectin to set our desserts.

AFTERNOON TEA PASTRIES



GLUTEN FREE TIRAMISU

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: Soy, Dairy.
 Alcohol: No
 Our tiramisu is made with our gluten free coffee sponge which is then soaked with an espresso stock syrup. The creamy mix is made with just the right amount of mascarpone cheese making it extremely light.



VEGAN AND GLUTEN FREE CHOCOLATE CARDAMON

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: Soy, Sulphites
 Alcohol: No
 Our vegan chocolate mousse is made with our gluten free vegan sponge which is soaked with a cardamom syrup. The mousse is extremely light and again infused with cardamom. A really nice product.



PASSION CURD TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: Sulphites, Dairy, Gluten, Egg
 Alcohol: No
 Sweet tart base filled with a tangy homemade passion curd which has just the right level of acidity and sweetness. The tart is then glazed and topped with fresh passion seeds and a little whipped cream.



VEGAN GLUTEN FREE CHOCOLATE MOUSSE CUP

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: Soy.
 Alcohol: No
 Vegan chocolate truffle in a dark chocolate cup, very light.



BLUEBERRY BAKEWELL TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: egg, gluten, Sulphites, nuts
 Alcohol: No
 Sweet tart base filled with a frangipane cream and baked with fresh blueberries.

FEATURES

- Wide variety of options
- Seasonal changes available
- bespoke selections
- Custom orders available
- over 25 different types to choose from.

Explore our diverse collections, from classic layer cakes to delicate pastries, designed to provide exceptional quality and value.

SHOT GLASSES FOR COCKTAIL RECEPTIONS



CHOCOLATE AND RASPBERRY

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: Soy, Dairy, Sulphites.
 Alcohol: No
 A light truffle mousse marbled with chocolate truffle mix and topped with a dense chocolate ganache.



MANGO PASSION SUNDAE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: Soy, Dairy, Sulphites.
 Alcohol: No
 Passion mousse folded with a mango pulp, extremely light and very much for summer.



STRAWBERRY CHAMPAGNE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: Soy, Dairy, Sulphites.
 Alcohol: No
 Strawberry and champagne compote topped with a champagne cream and decorated with fresh strawberry and pistachios



BANOFFIE PIE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: Soy, Dairy, Eggs, Sulphites, Gluten
 Alcohol: No
 base of crushed biscuit and caramelised bananas, topped with a banoffee caramel and a caramel cream. decorated with chocolate flakes and dried banana.



SHOTGLASSES SELECTION ON A MIRROR

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies:: Soy, Dairy, Eggs, Sulphites, Gluten
 Alcohol: No
 The mix has 16 pieces on a mirror
 The selection is as follow: Strawberry and champagne mousse, Deconstructed banoffee pie, Mango and passion sundae, Dark chocolate and raspberry marbled mousse

FEATURES

- Wide variety of options
- Seasonal changes available
- bespoke selections on demand
- Custom orders available
- We only use halal gelatin, agar agar or fruit pectin to set our desserts.

CALL US TO DISCUSS YOUR MENU REQUIREMENTS 01483 756948

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INDIVIDUAL CHEESECAKES



MANGO RASPBERRY

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites. Dairy, Gluten
 Alcohol: No
 A mango flavoured mix filled with a middle of fresh raspberries and glazed with a mango and raspberry glaze



GLUTEN FREE WHITE CHOCOLATE RASPBERRY

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites. Dairy.
 Alcohol: No
 Raspberries and white chocolate chunks folded in a cheesecake mixture. finished with curls of white chocolate and raspberry glaze



TOFFEE PECAN

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Sulphites, Nuts, Gluten, Eggs, Dairy.
 Alcohol: No
 A toffee flavoured mix filled with crushed pecan nuts, glazed with a toffee glaze.



MIXED BERRY

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Sulphites, Dairy, Gluten, Eggs.
 Alcohol: No
 A mixed berry compote is folded into the mix and topped with mixed berries



EXOTIC

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Sulphites, Nuts, Gluten, Eggs; Dairy
 Alcohol: No
 A lemon reduction is folded into the mix and topped with an array of exotic fruits

FEATURES

- Wide variety of options
- Seasonal items
- Catering to dietary needs
- Custom orders available
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INDIVIDUAL CAKES AND MOUSSES



DUO OF CHOCOLATE DOME

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites. Dairy, Gluten
 Alcohol: No
 Dark and milk chocolate mousse. The mousses are made with sabayon making the mix extremely light and melting in the mouth. Heaven!



VANILLA CASSIS MOUSSE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites. Dairy, Gluten, Nuts
 Alcohol: No
 Set on plain sponge base and a layer of blackcurrant mousse and vanilla Chibouste topped off with a blackcurrant glaze, a coconut tuile and decoration.



CARAMELISED PISTACHIO CHIBOUSTE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites. Dairy, Gluten, Nuts
 Alcohol: No
 A chibouste mousse made with italian meringue, whipped cream and creme patissiere folded with ground caramelised pistachios.



PEAR AND CARAMEL BROWNIE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, sulphites. Gluten, nuts, Dairy, Eggs.
 Alcohol: No
 A caramel mousse with poached and caramelised pears topped with a milk chocolate mousse set on a nut free brownie base.



TRADITIONAL MILLE FEUILLE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, sulphites. Dairy, Gluten, Eggs.
 Alcohol: No
 Mille Feuille Made Using Traditional Vanilla Crème Pâtissière, Topped With Fondant.

FEATURES

- Wide variety of options
- Seasonal items
- Catering to dietary needs
- Custom orders available
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INDIVIDUAL CAKES AND MOUSSES



RASPBERRY MACARON

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites. Dairy, Nuts.
 Alcohol: No
 Individual size acaron filled with a lighth raspberry cream, raspberry compote in the middle and surrounded by fresh raspberries



PROFITEROLE TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites. Dairy, Gluten, Nuts
 Alcohol: No
 A sweet tart base topped with hazelnut profiteroles and glazed with a dense chocolate glaze.



CHOCOLATE CHANTILLY MOUSSE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites. Dairy, Gluten.
 Alcohol: No
 Dense chocolate truffle mousse layered with dark chocolate and almond sponge, topped with a chantilly cream a a ganched glaze. An all season favourite for chocolate lovers.



TANGY LEMON TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Sulphites, Dairy, Gluten, Egg
 Alcohol: No
 Sweet tart base filled with a tangy homemade lemon curd which has jut the right level of acidity and sweetness. The tart is then glazed and slowly caramelised.



LEMON MERINGUE PIE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Sulphites, Dairy, Gluten, Egg
 Alcohol: No
 Our lemon curd is made with just the right amount of sugar and lemon juice to create the perfect balance. The italian meringue piped on top is caramelised creating the lovely gooey texture.

FEATURES

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INDIVIDUAL CAKES AND MOUSSES



MILK AND DARK CHOCOLATE FLORENTINE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites. Dairy, Gluten, Nuts
 Alcohol: No
 A light milk chocolate mousse with crushed florentine folded in, topped with our chocolate ganache glaze and homemade florentine



TRUFFLE MOUSSE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, Dairy, Gluten.
 Alcohol: No
 Our Rich Chocolate truffle is made with Belgian Chocolate and is set on a chocolate Joconde sponge base. Just as a truffle should be, dense but yet, not too heavy.



VEGAN AND GLUTEN FREE CHOCOLATE AND CARDAMON MOUSSE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Sulphites
 Alcohol: No
 Our vegan chocolate mousse is made with our gluten free vegan sponge which is soaked with a cardamon syrup. The mousse is extremely light and again infused with cardamon. A really nice product with a lovely and light texture.



FRAISIER

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, sulphites, Dairy, Eggs, Glutne.
 Alcohol: No
 A light white chocolate mousse with fresh strawberries and a centre of strawberry compote, topped with white chocolate curls.



GLUTEN FREE TIRAMISU

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Dairy.
 Alcohol: No
 Our tiramisu is made with a gluten free coffee sponge which is then soaked with an espresso syrup. The creamy mix is made with just the right amount of mascarpone cheese making it very light.



FEATURES

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- Seasonal items
- Catering to dietary needs
- Custom orders available
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INDIVIDUAL CAKES AND MOUSSES



RASPBERRY MILLE FEUILLE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Dairy, Gluten.
 Alcohol: No
 Layers of tangy raspberry compote, fresh raspberries, and vanilla cream, all nestled between flaky sheets of our homemade caramelized puff pastry.



MANGO PASSION CHARLOTTE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Eggs, sulphites. Dairy, Gluten.
 Alcohol: No
 a very light Passion mousse set on charlotte sponge, decorated with mango and passion glaze and decorated with exotic fruits.



STRAWBERRY TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Egg, Dairy, Sulphites, Gluten.
 Alcohol: No
 Sweet paste base topped creme patissiere. Fresh strawberries are then layered on topped and glazed with a lovely sweet and shiny glaze.



EXOTIC TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Egg, Dairy, Sulphites, Gluten
 Alcohol: No
 Sweet paste base topped creme pâtissiere and decorated with an array of exotic fruits. The tart is then glazed with a lovely sweet and shiny glaze.



OPERA

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, milk, Gluten, soy,
 Alcohol: No
 Coffee butter cream layered with chocolate ganache and thin vanilla sponge soaked with a rich espresso syrup.

FEATURES

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- Seasonal items
- Catering to dietary needs
- Custom orders available
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INDIVIDUAL CAKES AND MOUSSES



FEUILLETINE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Dairy, Gluten, Nuts
 Alcohol: No
 Layers of difference textures; Hazelnut dacquoise, crunchy praline feuilletine, dark chocolate mousse and milk chocolate mousse.



FRENCH APPLE TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Eggs, sulphites, , Gluten.
 Alcohol: No
 A sweet paste base filled with a French style apple compote and topped with Golden delicious apple.



CHOCOLATE ECLAIR

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Egg, Dairy, Sulphites, Gluten, Soy
 Alcohol: No
 Traditional choux paste filled with our chocolate mousseline and topped with chocolate fondant.



COFFEE ECLAIR

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Egg, Dairy, Sulphites, Gluten, Soy
 Alcohol: No
 Traditional choux paste filled with our coffee mousseline and topped with coffee fondant.



MARZIPAN PLAQUE WITH INSCRIPTION

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Nuts, soy,
 Alcohol: No
 Have A Marzipan Plaque With An Inscription Of Your Choice Delivered With Your Cake. Maximum Of Four Words Per Plaque.

FEATURES

- Wide variety of options
- Seasonal items
- Catering to dietary needs
- Custom orders available

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MULTI PORTIONS TARTS



APPLE AND APRICOT TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, soy, sulphites, Nuts, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 portions
 A light frangipane tart with apricot halves and golden delicious apples.



EXOTIC FRUITS TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, soy, sulphites, Nuts, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 portions
 Sweet paste base topped with frangipane and creme patissiere. An array of exotic fruits are then layered on topped and glazed with passion seeds.



LEMON MERINGUE PIE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, soy, sulphites, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 portions
 Our lemon curd is made with just the right amount of sugar and lemon juice to create the perfect balance. The italian meringue piped on top is caramelised creating the lovely gooey texture.



CARAMELIZED LEMON TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, sulphites, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 portions
 Sweet tart base with a tangy homemade lemon curd filling, glazed and topped with a lemon julienne.



PROFITEROLE TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, soy, sulphites, Nuts, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 Sweet paste and frangipane base topped with a light praline mousseline and loads of praline and hazelnuts profiteroles. The entire tart is glazed with a sumptuous chocolate glaze. A must try!

KEY POINTS

- Wide variety of options
- Seasonal items
- Multiple portion sizes, 6-10, 10-12 or 16 portions
- Dietary needs catered
- We only use halal gelatin, agar agar or fruit pectin to set our desserts.



Explore our diverse collections, from classic layer cakes to delicate pastries, designed to provide exceptional quality and value.

MULTI PORTIONS TARTS



PEAR AND CARAMEL TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, sulphites, Nuts, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 portions
 A sweet paste base filled with a frangipane and pear halves. Our caramel reduction is then piped on top before baking.



FRENCH APPLE TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, sulphites, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 portions
 A sweet paste base topped with apple compote and golden delicious apples.



STRAWBERRY TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, sulphites, Nuts, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 portions
 Sweet paste base topped with frangipane and creme patissiere. Fresh strawberries are then layered on topped and glazed with a lovely sweet and shiny glaze.



RASPBERRY TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, sulphites, Nuts, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 portions
 Sweet paste base topped with frangipane and creme patissiere. Fresh raspberries are then layered on topped and glazed with a hot glaze.



MIXED BERRY TART

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, sulphites, Nuts, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 Sweet paste base baked with a frangipane filling and topped with our creme patissiere, topped with an array of strawberries, raspberries and blueberries (fruits may vary depending on season).

KEY POINTS

- Wide variety of options
- Seasonal items
- Multiple portion sizes, 6-10, 10-12 or 16 portions
- Dietary needs catered

*Ask about our pricing and delivery options.

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MULTI PORTIONS MOUSSES, CHEESECAKES AND GATEAUX



BLACK FOREST

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, Dairy, soy.
 Alcohol: No
 Available in 6-8, 10-12, 16 portions
 Layers of gluten free chocolate sponge with chantilly cream and a red cherry compote. It is then topped with chocolate curls and chocolate crumbs.



EXOTIC GATEAUX

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, Dairy, sulphites.
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 Our fresh fruit gateau is made with layers gluten free sponge and a lemon chantilly cream. It is then topped with an array of exotic fruits.



PISTACHIO CHIBOUSTE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, soy, sulphites, Dairy' Nuts
 Alcohol: No
 Available in 6-8, 10-12, or 16 portions
 A chibouste mousse made with Italian meringue, whipped cream and creme patissiere folded with ground caramelised pistachios.



FRAISIER

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, , soy, sulphites, Dairy
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 A light white chocolate mousse with fresh strawberries and a centre of strawberry compote, topped with white chocolate curls.



MANGO RASPBERRY CHEESECAKE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, gluten, soy, sulphites, Dairy
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 Our cheesecake mix is made with 20% fat fromage frais and Italian meringue. The mango puree is folded in the mix and the raspberries are then added to the mixture.

KEY POINTS

- Wide variety of options
- Seasonal items
- Multiple portion sizes, 6-10, 10-12 or 16 portions
- Dietary needs catered
- larger sizes available to pre-order available up to 60 portions

*Ask about our pricing and delivery options.

Explore our diverse collections, from classic layer cakes to delicate pastries, designed to provide exceptional quality and value.

MULTI PORTIONS MOUSSES, CHEESECAKES AND GATEAUX



PEAR AND CARAMEL BROWNIE

Shelf life: 72hrs

Temperature: 4 to 6 degrees

Allergies: Soy, sulphites. Gluten, nuts, Dairy, Eggs.

Available in 6-8, 10-12 portions

A caramel mousse with poached and caramelised pears topped with a milk chocolate mousse set on a nut free brownie base.



MIXED BERRY CHEESECAKE

Shelf life: 72hrs

Temperature: 4 to 6 degrees

Sulphites, Dairy, Gluten, Eggs.

Available in 6-8, 10-12 and 16 portions

A mixed berry compote is folded into the mix and topped with mixed berries



MANGO PASSION CHARLOTTE

Shelf life: 72hrs

Temperature: 4 to 6 degrees

Allergies: Eggs, sulphites. Dairy, Gluten.

Available in 6-8, 10-12 and 16 portions

A very light Passion mousse set on charlotte sponge, decorated with mango and passion glaze and decorated with exotic fruits.



CHOCOLATE CHANTILLY MOUSSE

Shelf life: 72hrs

Temperature: 4 to 6 degrees

Allergies: Soy, Eggs, sulphites. Dairy, Gluten.

Available in 6-8, 10-12 or 16 portions

Dense chocolate truffle mousse layered with dark chocolate and almond sponge, topped with a chantilly cream and a ganchéd glaze. An all season favourite for chocolate lovers.



WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Shelf life: 72hrs

Temperature: 4 to 6 degrees

Allergies: Soy, Eggs, sulphites. Dairy.

Available in 6-8, 10-12 or 16 portions

Raspberries and white chocolate chunks folded in a cheesecake mixture. finished with curls of white chocolate and raspberry glaze

KEY POINTS

- Wide variety of options
- Seasonal items
- Multiple portion sizes, 6-10, 10-12 or 16 portions
- Dietary needs catered
- larger sizes available to pre-order available up to 60 portions

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MULTI PORTIONS MOUSSES, CHEESECAKES AND GATEAUX



MIXED BERRY GATEAUX

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, Dairy, sulphites.
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 Our mixed gateau is made with layers gluten free sponge and a vanilla chantilly cream. It is then topped with an array of berries.



DUO OF CHOCOLATE DOME

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, Dairy, sulphites, Soy.
 Alcohol: No
 Available in 6-8, 10-12 portions
 Dark and milk chocolate mousse. The mousses are made with sabayon making the mix extremely light and melting in the mouth. Heaven!



RICH CHOCOLATE TRUFFLE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites, Dairy.
 Alcohol: No
 Available in 6-8, 10-12 and 16 portions
 Our Rich Chocolate truffle is made with Belgian Chocolate and is set on a chocolate sponge base. Just as a truffle should be, dense but yet, not too heavy.



MILK CHOCOLATE FLORENTINE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites, Dairy, Nuts
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 A light milk chocolate mousse with crushed florentine folded in, topped with our chocolate ganache glaze and homemade florentine.



CLASSIC OPERA

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: egg, milk, gluten, soy.
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 Coffee butter cream layered with chocolate ganache and thin vanilla sponge soaked with a rich espresso syrup.

KEY POINTS

- Wide variety of options
- Seasonal items
- Multiple portion sizes, 6-10, 10-12 or 16 portions
- Dietary needs catered
- larger sizes available to pre-order available up to 60 portions

*Ask about our pricing and delivery options.

Explore our diverse collections, from classic layer cakes to delicate pastries, designed to provide exceptional quality and value.

MULTI PORTIONS MOUSSES, CHEESECAKES AND GATEAUX



VANILLA MILLE FEUILLE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, sulphites, Dairy, Gluten, Eggs.
 Alcohol: No
 Available in 6-8, 10-12 and 16 portion
 Mille Feuille Made Using Traditional Vanilla Crème Pâtissière, Topped With Fondant.



RASPBERRY MILLE FEUILLE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, sulphites, Dairy, Gluten, Eggs.
 Alcohol: No
 Available in 6-8, 10-12 and 16 portions
 Layers of tangy raspberry compote, fresh raspberries, and vanilla cream, all nestled between flaky sheets of our homemade caramelized puff pastry.



GLUTEN FREE TIRAMISU

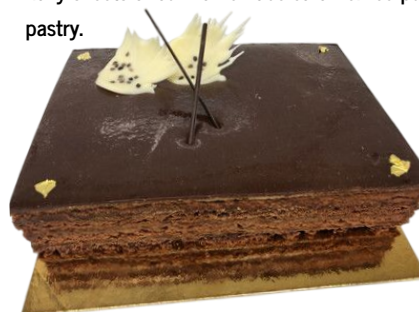
Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Dairy.
 Alcohol: No
 available in 6-8, 10-12 and 16 portions
 Our tiramisu is made with our gluten free coffee sponge which is then soaked with an espresso stock syrup. The creamy mix is made with just the right amount of mascarpone cheese making it extremely light.

gluten free



VANILLA CASSIS MOUSSE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Soy, Eggs, sulphites, Dairy, Gluten, Nuts
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 Set on plain sponge base, layer of blackcurrant mousse and vanilla Chibouste topped off with a blackcurrant glaze, a coconut tuile and decoration.



VEGAN AND GLUTEN FREE CHOCOLATE CARDAMON DELICE

Shelf life: 72hrs
 Temperature: 4 to 6 degrees
 Allergies: Sulphites, soy,
 Alcohol: No
 Available in 6-8, 10-12 or 16 portions
 Vegan chocolate mousse made with our gluten free vegan sponge, soaked with a cardamon syrup. The mousse is extremely light and again infused with cardamon. A really nice product.

gluten free



KEY POINTS

- Wide variety of options
- Seasonal items
- Multiple portion sizes, 6-10, 10-12 or 16 portions
- Dietary needs catered
- larger sizes available to pre-order available up to 60 portions

*Ask about our pricing and delivery options.

SUPPORT AND SERVICE

At Gourmet Patisserie, we offer dedicated support to our wholesale partners, from product inquiries to post-sales assistance.

FREQUENTLY ASKED QUESTIONS

Q: What is the minimum order quantity?

A: Our minimum wholesale very much depends on your location. Please contact our team for more details.

Q: Do you offer samples?

A: Yes, we offer tasting boxes for potential wholesale partners. We also offer samples for new seasonal menus creation for existing customers. For further assistance, please contact our team on 0148 3756948 or email us on orders@thegourmetpatisserie.com.

Q: Can we make large celebration cakes?

A: Yes, we can make your celebration cake to up to 60 portions, Call us to discuss your requirement.

Q: Can I order without having an account opened?

A: Yes, Absolutely, Just contact us or place your order online.

Q: What is your delivery Schedule?

A: we typically deliver at night or very early morning providing we have night access with a key or given access by your security team if a hotel. We are closed on Sundays.



FOOD HYGIENE RATING



VERY GOOD



01483754948



orders@thegourmetpatisserie
.com



www.gourmetpatisserie.com