

WALDRONS
PATISSERIE



Exceptional patisserie,
handcrafted on Dartmoor

What's
in the *dessert*
cabinet?

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How to use the guide

Use the following key to find products which are gluten free, suitable for vegans and more. Please note that we discontinued the use of nuts in our factory, so you won't find nuts in any of our products.

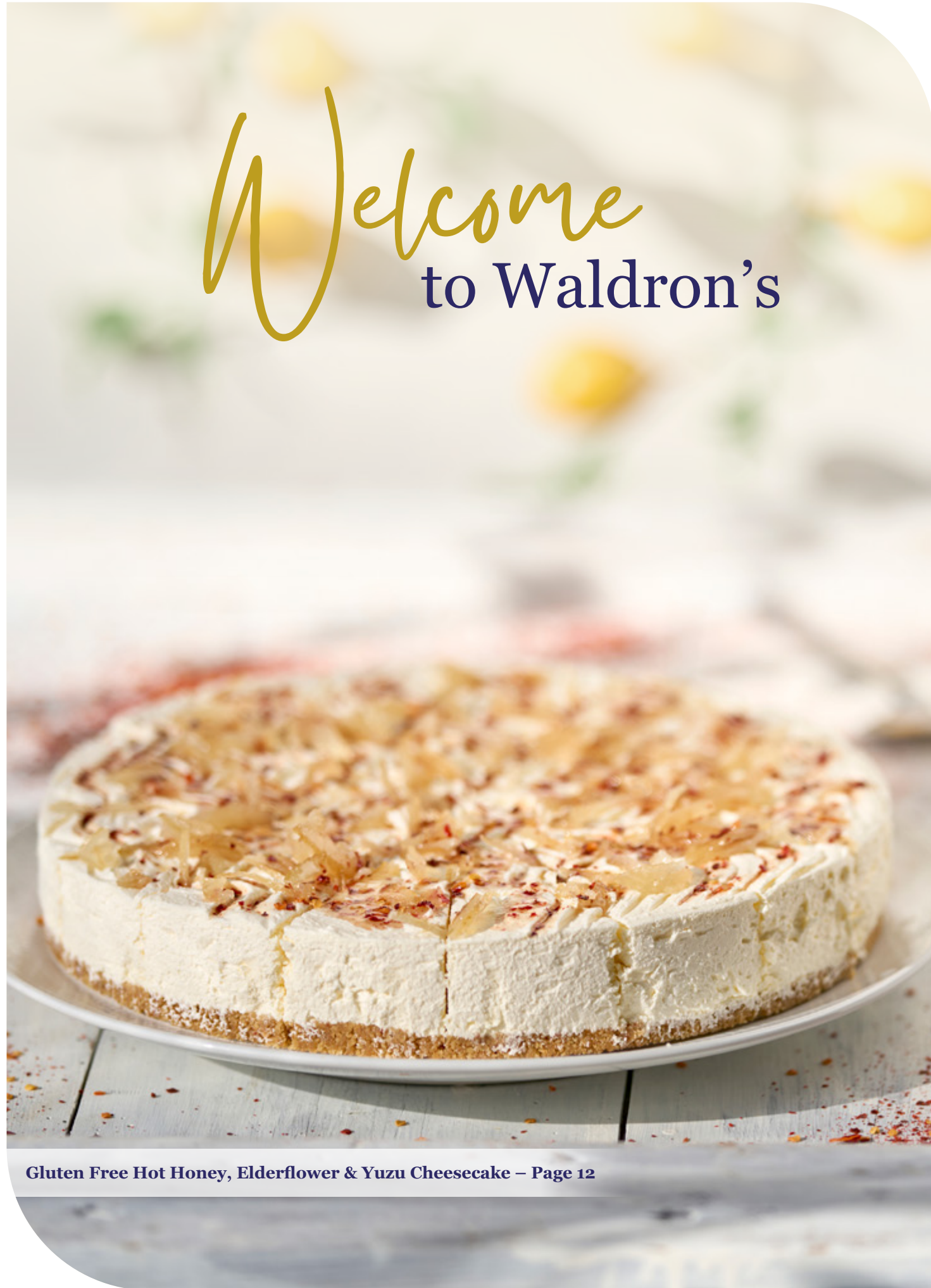
Where the product comes pre-sliced, the number of portions is indicated.

- VG** Vegan
- GF** Gluten Free
- LS** Low Sugar
- V** Vegetarian
-  Freezer-to-table



Vegan Treacle Tart – Page 35

Welcome to Waldron's



Gluten Free Hot Honey, Elderflower & Yuzu Cheesecake – Page 12

Waldron's Patisserie: *A Family Story*

The Waldron family has been handcrafting beautiful cakes, desserts and pastries from a small bakery on Dartmoor since 1985. Second-generation Managing Director, Rob Waldron, introduces the family and the talented team of bakers who spend their days whipping up fresh cream roulades and creating new vegan and gluten free confections.

The business started in 1985, explains Rob, but the family story actually began a little before that. It all started in Jersey, where Rob's parents met. His dad was head chef at the Normandy Hotel and his mum worked on reception. They fell in love, got married and decided they wanted to move back to England. Putting a pin in the map, they ended up in Moretonhampstead on Dartmoor.

"The business started in 1985, but the family story actually began a little before that."

Rob's dad, Peter, soon spotted an advertisement for a job working with a lady who made desserts for local restaurants. He thought his cheffing skills might help him secure the role; it turns out he was right. Peter worked with her until she decided to sell the business. He bought it, marking the beginning of Waldron's Patisserie.

Peter continued to make desserts for local businesses from the lady's premises, but as the business grew, he realised he needed more space. He found a unit in Buckfastleigh, where the business is still based today. When Rob's mum joined the company, it really began to develop.

At the beginning, all products were ambient and made to order. Restaurants would call after evening service with their orders for the next day. Everything was baked from scratch the following morning and delivered in the afternoon.

It took a small "accident" for the team to see the opportunity to freeze cakes and desserts so customers could get what they wanted, whenever they wanted it. One day, the team made too many cakes and didn't know what to do with them. Rob recalls that his dad suggested putting them in the freezer, thinking it would ruin them and that he'd deal with it later. Despite his concerns, when the cakes were defrosted a couple of days later, they were perfect. The team realised there was an opportunity to freeze the cakes, springboarding the business to the next level.

That moment came in 1988, so when Rob was born in 1991, the frozen food element of the business was already well established. Within two days of his arrival, his mum was back in the office with Rob in a rocker beside her desk. The same was true when Jamie was born in 1993 — the brothers were quite literally brought up in the business.

"Within two days of my arrival, Mum was back in the office with me in a rocker by her desk."

One team member from those early days is still with the company and often tells stories of babysitting while working. If Rob's parents had to pop out, he would put Rob on the table while continuing to make desserts.

The brothers spent their summer holidays helping out and have worked full time in the bakery since leaving school, learning the business from the ground up. They did everything from greasing tins and washing up, to piping rosettes and baking apple pies. They also learned how to manage the storerooms, coldstores and operate the forklift truck. Throughout it all, their parents made sure they received no special treatment.

What remains unchanged is *Waldron's* focus on quality

In recent years, Rob has taken over as Managing Director, continuing to drive the business forward, modernising and keeping pace with developments such as veganism and free-from diets. Jamie has since moved on to pursue other ventures, following a different path in his career. Sadly, Sarah (the boys' mum) passed away a few years ago, and Peter is now being cared for in a nursing home due to declining health.

Despite the change in leadership, what remains unchanged is Waldron's focus on producing cakes and desserts of the very best quality. This comes through in many ways, particularly in the ingredients used. Everything is made from organic flour milled in the Cotswolds, dairy produce sourced from the Westcountry and, when it comes to chocolate, only top-notch Belgian will do.

The wider team have brought a great deal of additional experience to Waldron's: 'A good

example is Paul Beckwith, who has worked in our bakery department since the early 2000s,' says Rob. 'He owned his own bakery before he came to work with us and has brought great attention to detail to our baking. Similarly, our colleague Chris Stephens has used his cheffing skills in the business since he joined in 1988. Chris was actually a chef at one of the restaurants where Dad used to deliver cakes.'

Another long-serving member of the team is production manager, Lisa Smith. Rob says: 'Lisa didn't have any experience in food when she came to us 30 years ago, but she's worked her way through the ranks and is now a key member of the team.'

The family vibe and the focus on looking after each other and the customers is hugely important and what keeps the team getting up at the crack of dawn to bake trays of freshly made meringue.



We'll take those sheets of meringue – which we make just like you would at home – and spread the cream on them by hand, roll them by hand and package them up by hand, says Rob. That's pretty unusual and why Waldron's has kept its band of loyal customers for so many years. Buckfastleigh locals even rock up at the commercial bakery to pick up puds for their own special occasions and dinner parties.

"We'll take those sheets of meringue – which we make just like you would at home – and spread the cream on them by hand, roll them by hand and package them up by hand."

Because everything is freshly made and then quick-frozen there is minimal waste. Rob says, 'We freeze the finished cakes and desserts to -18°C very quickly. Then they're usually delivered to customers within a couple of days, which is very speedy for our industry. Even if we don't have a product in stock – which is rare as we have a large cold store which can hold up to 150 pallets – we can make the product and deliver it to the customer within five days (some of our competitors work up to a three-week lead time).'

The team have created an array of products, continually evolving the range while responding to customers' requests for traditional and authentic bakery options made without gluten and animal products. Turn over to explore the full collection of beautifully handcrafted desserts.



Gourmet Cheesecakes

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There's a reason why cheesecake never goes out of fashion. We think it's the seductive combination of smooth, palate-pleasing creaminess paired with the crunch of a slightly salty biscuit base from the opposite end of the texture spectrum. Traditionally made with only the finest cream cheese and soured cream, our cheesecakes are then finished with a creative twist of flavour.



Gluten Free Burnt Basque Cheesecake

GF V No. of portions: 14

A crunchy gluten free biscuit base topped with a rich and creamy cheesecake and caramelised exterior.

Allergen list: Milk, egg.



Gluten Free Black Cherry, Sour Cherry & Belgian Chocolate Cheesecake

GF V No. of portions: 16

A gluten free dark chocolate biscuit base topped with a sour cherry compote and cheesecake crème flavoured with black cherry, crowned with a layer of Belgian chocolate ganache and dried cherry pieces.

Allergen list: Milk, soya.

Gluten Free Brown Sugar & Smoked Salted Caramel Cheesecake Freezer-to-table

GF V No. of portions: 16

A gluten free digestive biscuit base topped with smoked salted caramel and a brown sugar cheesecake crème, topped with dark chocolate shards and chocolate caramel blossoms.

Allergen list: Milk, soya.





Vegan Pornstar Martini Cheesecake

VG No. of portions: 16

A crunchy digestive biscuit base topped with a smooth vegan cheesecake, flavoured with vodka, pure passionfruit and a touch of vanilla. Finished with a vibrant vodka spiked passionfruit compote.

Allergen list: *Wheat, gluten.*



Chocolate Cheesecake Freezer-to-table

V No. of portions: 14

A crunchy digestive biscuit base topped with a rich, velvety Belgian chocolate cheesecake. Finished with a piped rosette and Cadbury chocolate flake on each slice and lightly dusted with cocoa powder for an elegant final touch.

Allergen list: *Wheat, gluten, milk, soya, sulphites.*



Vegan Espresso Martini Cheesecake Freezer-to-table

VG No. of portions: 16

A rich chocolate digestive base layered with a creamy vegan cheesecake, infused with rum, Kahlua and bold coffee flavours. Finished with dark chocolate shards and a touch of gold lustre.

Allergen list: *Soya, wheat, gluten.*

Caramel Crunch Cheesecake Freezer-to-table

V No. of portions: 16

A digestive biscuit base layered with rich caramel and Belgian chocolate, topped with a creamy cheesecake filling and finished with crushed biscuit crumb and a generous drizzle of caramel icing.

Allergen list: *Wheat, gluten, milk, soya, sulphites.*



Gluten Free Hot Honey, Elderflower & Yuzu Cheesecake

Freezer-to-table



GF V No. of portions: 16

A hot honey infused gluten free biscuit base topped with a cheesecake crème flavoured with yuzu and elderflower, finished with a hot honey drizzle and candied lemon peel.

Allergen list: Sulphites, milk, soya.



Banoffee Cheesecake

Freezer-to-table

V No. of portions: 16

A buttery biscuit base topped with a rich layer of caramel and a creamy cheesecake infused with real banana purée, finished with a swirl of caramel icing and a scattering of caramel blossoms.

Allergen list: Wheat, gluten, milk, soya, sulphites.

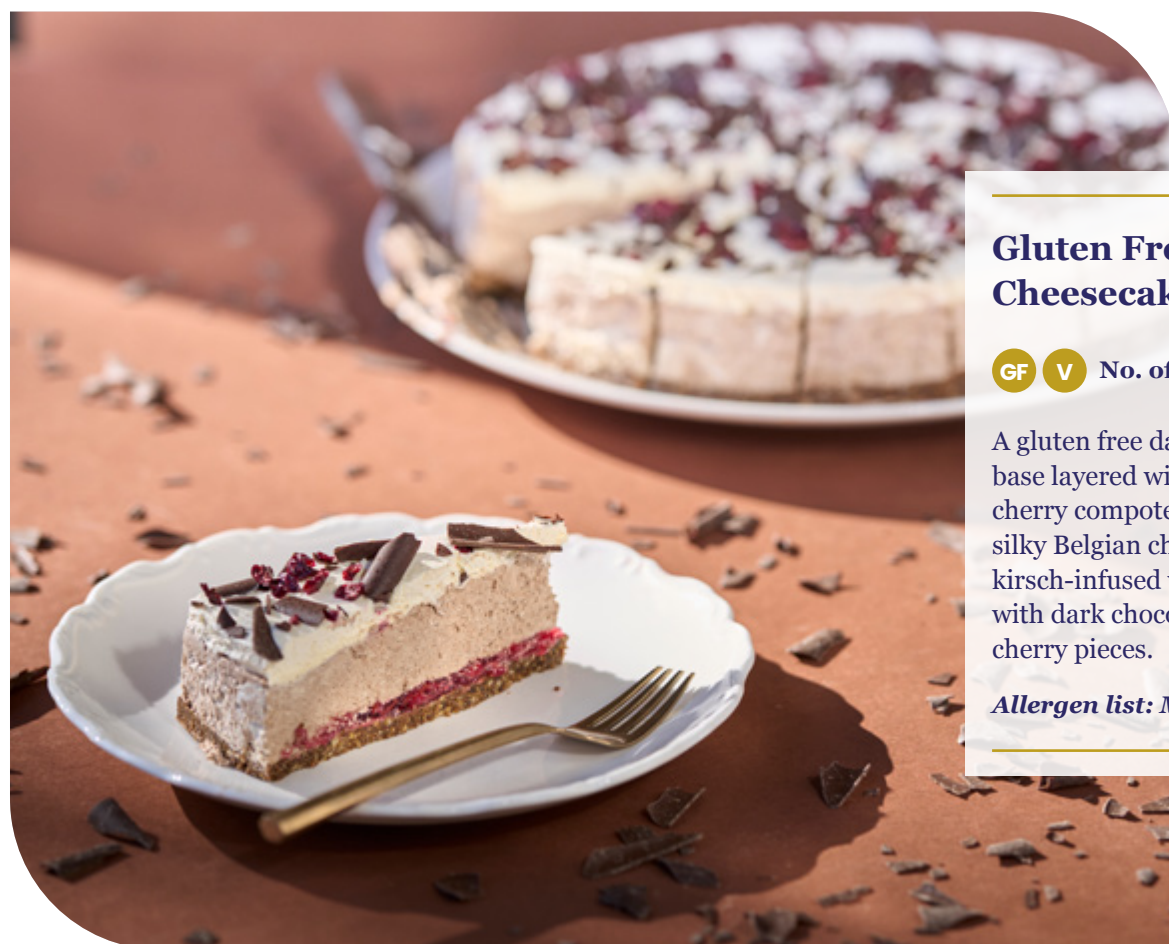


Gluten Free Black Forest Cheesecake

GF V No. of portions: 16

A gluten free dark chocolate biscuit base layered with a vibrant red cherry compote, topped with a silky Belgian chocolate crème and a kirsch-infused vanilla crème, finished with dark chocolate shavings and cherry pieces.

Allergen list: Milk, soya.



Strawberry Eton Mess

V No. of portions: 16

A digestive biscuit base layered with sweet strawberry compote, topped with a creamy cheesecake mix folded with crunchy meringue pieces and extra swirls of strawberry compote, finished with delicate white chocolate shards for a fresh, indulgent Eton Mess twist.

Allergen list: Wheat, gluten, milk, soya, egg, sulphites.





Toffee & Honeycomb Cheesecake *Freezer-to-table*

V No. of portions: 16

A buttery digestive biscuit base layered with caramel icing, topped with a creamy cheesecake mix folded with dark chocolate shards and crunchy honeycomb pieces.

Allergen list: Wheat, gluten, milk, soya, sulphites.



Baileys Cheesecake *Freezer-to-table*

V No. of portions: 16

A crunchy digestive biscuit base topped with a smooth, indulgent cheesecake crème made with real Baileys liqueur and Irish whiskey. Finished with a piped rosette and coffee bean on each slice, then lightly dusted with cocoa powder for an elegant finishing touch.

Allergen list: Wheat, gluten, milk, soya, sulphites.



White Chocolate & Limoncello Cheesecake

V No. of portions: 16

A crunchy biscuit base topped with limoncello flavoured cheesecake and a limoncello soaked sponge centre, finished with white chocolate shavings and a tangy Sicilian lemon curd.

Allergen list: Soya, milk, wheat, gluten, egg.



Gluten Free Mango & Passionfruit Cheesecake *Freezer-to-table*

GF V No. of portions: 16

A gluten free biscuit base topped with cheesecake flavoured with mango and passionfruit puree, finished with an orange glaze.

Allergen list: Sulphites, milk, soya.



Gluten Free Salted Caramel Irish Cream & Cappuccino Cheesecake

Freezer-to-table

GF V No. of portions: 16

A buttery digestive biscuit base topped with silky salted caramel, crowned with a rich cheesecake crème infused with coffee, Baileys and whiskey, then finished with a salted caramel swirl and a sprinkle of dark chocolate shavings.

Allergen list: Milk, soya.



Lemon Meringue Crunch

Freezer-to-table

V No. of portions: 16

A crunchy digestive biscuit base topped with a zesty lemon cheesecake mix folded with crisp meringue pieces and swirled with lemon curd, finished with a scattering of white chocolate shavings.

Allergen list: Wheat, gluten, milk, soya, egg, sulphites.



Gluten Free Pink Gin & Tonic Cheesecake

Freezer-to-table

GF V No. of portions: 16

A crunchy gluten free biscuit base topped with a pink strawberry gin flavoured cheesecake, finished with a pink glaze infused with pink gin and tonic.

Allergen list: Sulphites, milk, soya.



Lemon Cheesecake

Freezer-to-table

V No. of portions: 16

A buttery biscuit base topped with a smooth lemon cheesecake crème, finished with a vibrant lemon glaze.

Allergen list: Wheat, gluten, milk, soya, sulphites.



Low Sugar Vanilla Brulee

V No. of portions: 16

A layer of soft vanilla sponge topped with a smooth low sugar vanilla crème, finished with delicately flamed demerara sugar for that perfect caramelised crunch.

Allergen list: Wheat, gluten, soya, egg, milk.



Gluten Free New York Baked Cheesecake

GF V No. of portions: 14

A classic New York style baked cheesecake with a smooth, velvety cream cheese filling, gently baked to a rich, creamy set on a gluten free biscuit base.

Allergen list: Milk, egg.



Gluten Free After Eight Cheesecake

GF V No. of portions: 16

A crisp gluten free crumb base topped with creamy peppermint cheesecake, topped with a layer of Belgian chocolate ganache and finished with a piped rosette and an After Eight mint on each slice.

Allergen list: Milk, soya.

Gluten Free Millionaires Salted Caramel Baked Cheesecake

GF V No. of portions: 14

A luxurious baked cheesecake with a smooth, creamy filling on a gluten free biscuit base, finished with a generous layer of millionaire's salted caramel and a scattering of caramel curls for an irresistible touch of indulgence.

Allergen list: Milk, egg, soya.



Gluten Free Meringue Roulades

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There's something timeless about a meringue roulade. Perhaps it's the irresistible contrast between a crisp, lightly chewy meringue shell and the cloud-soft cream rolled inside. Made just as you would at home, we bake delicate sheets of meringue before spreading fresh cream by hand, carefully rolling each one and finishing it by hand. It's a simple, craft-led process that gives every roulade its light texture and homemade character - the very reason they've remained a favourite with our most loyal customers for years.

Gluten Free Black Forest Meringue Roulade Freezer-to-table

GF V No. of portions:
Whole product
16-18 portions

A light and airy meringue rolled with rich red cherry compote, kirsch-infused cream and dark chocolate shavings for a classic Black Forest experience, finished with a soft dusting of icing sugar.

Allergen list: Milk, egg, soya.



Gluten Free Lemon Meringue Roulade Freezer-to-table

GF V No. of portions:
Whole product
16-18 portions

A light and airy meringue rolled with tangy Sicilian lemon curd and fresh West Country dairy cream flavoured with lemon, finished with a soft dusting of icing sugar.

Allergen list: Milk, egg, soya.



Gluten Free Raspberry & White Chocolate Meringue Roulade Freezer-to-table

GF V No. of portions:
Whole product
16-18 portions

A light and airy meringue rolled with vibrant raspberry compote, fresh West Country dairy cream flavoured with raspberry and white chocolate shards, finished with a soft dusting of icing sugar.

Allergen list: Milk, egg, soya.



Gluten Free Salted Caramel & Cappuccino Meringue Roulade

Freezer-to-table

GF V No. of portions:
Whole product
16-18 portions

A light and airy meringue rolled with millionaires salted caramel, fresh Westcountry dairy cream flavoured with coffee and dark chocolate shavings.

Allergen list: Milk, egg, soya.



Gluten Free Banoffee Meringue Roulade

Freezer-to-table

GF V No. of portions:
Whole product
16-18 portions

A light and airy meringue rolled with rich caramel and fresh West Country dairy cream, delicately flavoured with 100% banana purée and finished with a soft dusting of icing sugar.

Allergen list: Milk, egg, soya.



Gluten Free Bucks Fizz Meringue Roulade

Freezer-to-table

GF V No. of portions:
Whole product
16-18 portions

A light and airy meringue rolled with vibrant orange curd and fresh West Country dairy cream, delicately flavoured with Prosecco and orange for a classic Bucks Fizz twist, finished with a soft dusting of icing sugar.

Allergen list: Milk, egg, sulphites.



Gluten Free Mango & Passionfruit Meringue Roulade

Freezer-to-table

GF V No. of portions:
Whole product
16-18 portions

A light and airy meringue rolled with vibrant mango and tangy passionfruit, swirled through with fresh West Country dairy cream and finished with a soft dusting of icing sugar.

Allergen list: Milk, egg, soya.





Gluten Free Strawberries & Cream Meringue Roulade

Freezer-to-table

GF V No. of portions:
Whole product 16-18 portions



A light and airy meringue rolled with sweet strawberry compote and fresh West Country dairy cream, finished with a soft dusting of icing sugar.

Allergen list: Milk, egg, soya.



Gluten Free Baileys Millionaires Cocoa Caramel Meringue Roulade

Freezer-to-table

GF V No. of portions:
Whole product 16-18 portions

A light and delicate meringue roulade filled with a luscious Baileys cocoa-caramel icing, fresh West Country dairy cream infused with Baileys and whiskey and finished with a gentle dusting of icing sugar.

Allergen list: Milk, egg, soya.

Gluten Free Belgian Chocolate Meringue Roulade

Freezer-to-table

GF V No. of portions:
Whole product 16-18 portions



A light and airy meringue rolled with rich, indulgent Belgian chocolate icing and fresh West Country dairy cream, finished with a light dusting of cocoa powder for a timeless chocolate lover's treat.

Allergen list: Milk, egg, soya.



Profiteroles

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Few desserts are as satisfying as a classic profiterole. Light choux pastry shells are filled generously with fresh dairy cream, creating the perfect balance between delicate pastry and rich, smooth filling. Made using traditional methods, our profiteroles are crafted with care to deliver that unmistakable combination of airy texture and indulgent creaminess. Finished with flavourful sauces and thoughtful twists, they're a timeless dessert that never fails to impress.

Gluten Free Dairy Cream Profiteroles

GF V No. of portions: 136 per case

Gluten free choux bun pastry filled with fresh dairy whipped cream.

Allergen list: Milk, egg.



Salted Caramel Dairy Cream Profiteroles

V No. of portions: 100 per case

Choux pastry filled with fresh dairy cream, velvety millionaires salted caramel and dipped in chocolate with a hint of sea salt.

Allergen list: Wheat, gluten, milk, egg.

Dairy Cream Profiteroles with Chocolate Sauce

V No. of portions: 144 per case

Light choux pastry filled with fresh dairy cream and served with a rich chocolate sauce.

Allergen list: Wheat, gluten, milk, soya, egg.



Gluten Free and Vegan

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Gluten Free & Vegan Bramley Apple Pie

GF VG No. of portions: 14

A golden, gluten free pastry case deep filled with Bramley apples and finished with a dusting of caster sugar.

Allergen list: Sulphites.

Great desserts should be for everyone to enjoy. That's why we've developed a range of gluten free and vegan treats that never compromise on flavour or texture. Using our own carefully developed gluten free pastry recipe, we create a crisp, sweet pastry that forms the perfect base for rich, satisfying fillings. Made with the same attention to quality and balance that defines all our desserts, this range delivers indulgent, crowd-pleasing puddings that just happen to be gluten free and vegan.



Gluten Free & Vegan Belgian Chocolate Tart

GF VG No. of portions: 12

A gluten free pastry case filled generously with smooth Belgian chocolate ganache.

Allergen list: Soya.

Gluten Free & Vegan Belgian Chocolate & Cherry Tart

GF VG No. of portions: 12

A gluten free pastry case filled with a layer of tangy cherry compote and topped with smooth Belgian chocolate ganache.

Allergen list: Soya.



Gluten Free & Vegan Belgian Chocolate & Orange Tart

GF VG No. of portions: 12

A gluten free pastry case filled generously with smooth Belgian chocolate ganache infused with zesty orange.

Allergen list: Soya.

Tarts and Pies

Few desserts capture comfort and tradition quite like a classic tart or pie. At the heart of our range is our renowned shortcrust pastry, carefully made to deliver the perfect crisp, buttery bite that complements every filling. Each dessert is crafted using carefully selected ingredients and time-honoured recipes, bringing together rich fillings and balanced sweetness. The result is a collection of timeless puddings that celebrate proper baking and the simple pleasure of a well-made tart or pie.

Tarte au Citron

V No. of portions: 12

A classic French dessert featuring a tangy, sweet lemon flavoured filling made with fresh West Country dairy cream and baked in a crisp, golden baked pastry case, finished with a light dusting of icing sugar.

Allergen list: Wheat, gluten, milk, egg.

Gluten Free Lemon Meringue Pie

GF VG No. of portions: 12

A crisp gluten free pastry shell filled with vibrant, zesty Sicilian lemon curd and crowned with a light, fluffy golden baked meringue.

Allergen list: Egg, milk, sulphites.

Vegan Lemon Meringue Pie

VG No. of portions: 14

A golden baked pastry shell filled with zesty lemon compote and crowned with a light, fluffy vegan meringue.

Allergen list: Sulphites, wheat, gluten.

Millionaires Salted Caramel & Chocolate Tart

V No. of portions: **12**

A crisp chocolate pastry case filled with a luscious layer of millionaire's salted caramel and topped with a rich Belgian chocolate ganache, finished with a flourish of dark chocolate curls for an elegant, indulgent bite.

Allergen list: *Soya, milk, wheat, gluten.*



Vegan Apple & Blackberry Pie

VG No. of portions: **14**

A golden pastry case generously filled with Bramley apples and juicy blackberries, finished with a light dusting of caster sugar.

Allergen list: *Sulphites, wheat, gluten.*



Cherry Bakewell

V No. of portions: **12**

A golden baked pastry case filled with a layer of tangy red cherry compote, topped with a soft almond flavoured frangipane and finished with a light dusting of icing sugar.

Allergen list: *Egg, milk, wheat, gluten.*



Lemon Meringue Pie

V Available **whole** or pre-sliced into **12 portions**

A crisp pastry case filled with vibrant, tangy Sicilian lemon curd and topped with a light and fluffy meringue, baked to a delicate golden finish.

Allergen list: *Milk, egg, sulphites, wheat, gluten.*



Vegan Cherry Pie

VG No. of portions: 12

A golden, buttery shortcrust pastry case filled with a vibrant, tangy cherry compote and finished with a delicate dusting of caster sugar.

Allergen list: *Wheat, gluten.*



Vegan Treacle Tart

VG No. of portions: 12

A classic treacle tart made with rich Tate & Lyle golden syrup, baked until golden in a crisp pastry case for a warm, nostalgic sweet treat.

Allergen list: *Sulphites, wheat, gluten.*



Vegan Bramley Apple Pie

VG No. of portions: 14

A golden shortcrust pastry case deep filled with crisp Bramley apples and finished with a light dusting of caster sugar.

Allergen list: *Sulphites, wheat, gluten.*



Vegan Spiced Treacle & Orange Tart

VG No. of portions: 12

A comforting spiced treacle & orange tart made with rich Tate & Lyle golden syrup, gently infused with warm cinnamon and zesty orange, baked until golden in a crisp pastry case.

Allergen list: *Wheat, gluten, sulphites.*



Cakes and Gateaux

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Tiramisu

V No. of portions: 16

Layers of light vanilla sponge soaked in a rich Marsala syrup, generously layered with West Country fresh dairy cream and smooth mascarpone crème infused with Marsala wine and coffee. Finished with a deep, velvety dusting of cocoa powder for an indulgent Italian classic.

Allergen list: Wheat, gluten, milk, egg, sulphites, soya.

There's something undeniably special about a well-made cake or gateaux. Our range brings together classic favourites, from rich chocolate creations to light, cream-filled indulgences, each crafted to deliver the perfect balance of flavour and texture. Layered sponges, smooth fillings and carefully finished decorations come together to create desserts that feel both timeless and indulgent – ideal for any occasion where only a proper pudding will do.



Black Forest Gateau

V No. of portions: 16

Layers of kirsch soaked chocolate sponge paired with a tangy cherry compote and West Country fresh dairy cream, lightly flavoured with Kirsch for a classic Black Forest character. Finished with rosettes of cream, glazed cherries on each slice and a generous coating of dark chocolate shavings.

Allergen list: Wheat, gluten, milk, egg, sulphites, soya.



Vegan Raspberry & Yuzu Cake

VG No. of portions: 14

Moist vegan vanilla crème cake sponges generously layered with a luscious yuzu-infused buttercream and bright raspberry compote, finished with a scattering of raspberry pieces for a vibrant, fruity flourish.

Allergen list: Wheat, gluten, soya.



Vegan Victoria Sponge Cake

VG No. of portions: 14

Moist vegan vanilla sponges layered with sweet strawberry jam and a light, dairy free vegan crème, topped with a delicate dusting of icing sugar for a classic Victoria sponge finish.

Allergen list: Wheat, gluten, sulphites, soya.



Vegan Chocolate Fudge Cake

VG No. of portions: 16

Layers of moist vegan chocolate sponge sandwiched with a rich, indulgent vegan chocolate frosting.

Allergen list: Wheat, gluten.

Low Sugar

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Dessert should always be something to look forward to. Our low sugar range has been developed to deliver the enjoyment of a classic pudding while being suitable for those following a reduced sugar or diabetic-friendly diet. Carefully balanced recipes ensure these desserts still provide the familiar flavours and satisfying textures people expect from a well-made treat. Ideal for the health and care sector, this range proves that a thoughtful approach to baking can make dessert both enjoyable and more accessible.



Low Sugar Victoria Sponge

V LS No. of portions: 14

Light and fluffy vanilla sponges layered with sweet strawberry jam and a smooth, low-sugar vanilla crème, finished with a delicate dusting of icing sugar for a classic Victoria sponge experience with a lighter touch.

Allergen list: Wheat, gluten, soya, egg, milk.



Low Sugar Vanilla Brulee

V LS No. of portions: 16

A layer of soft vanilla sponge topped with a smooth low sugar vanilla crème, finished with delicately flamed demerara sugar for that perfect caramelised crunch.

Allergen list: Wheat, gluten, soya, egg, milk.

Low Sugar Lemon Drizzle Cake

V LS No. of portions: 14

A zesty lemon sponge finished with a light, low-sugar lemon drizzle for a refreshing, delicately sweet treat.

Allergen list: Wheat, gluten, sulphites, egg, milk.



Christmas

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There's something special about desserts that capture the spirit of the festive season. Our Christmas range brings together a collection of indulgent puddings inspired by classic seasonal flavours, from rich cheesecakes to light meringue roulades and beautifully crafted tarts. Made with the same care and attention as the rest of our range, these desserts are designed to add a touch of occasion to any menu. And while they're perfect for Christmas, their broad appeal means they can be supplied all year round.

Gluten Free After Eight Cheesecake

GF V No. of portions: 16

A crisp gluten free crumb base topped with creamy peppermint cheesecake, topped with a layer of Belgian chocolate ganache and finished with a piped rosette and an After Eight mint on each slice.

Allergen list: Milk, soya.



Vegan Spiced Treacle & Orange Tart

VG No. of portions: 12

A comforting spiced treacle & orange tart made with rich Tate & Lyle golden syrup, gently infused with warm cinnamon and zesty orange, baked until golden in a crisp pastry case.

Allergen list: Wheat, gluten, sulphites.

Gluten Free & Vegan Belgian Chocolate & Orange Tart

GF VG No. of portions: 12

A gluten free pastry case filled generously with smooth Belgian chocolate ganache infused with zesty orange.

Allergen list: Soya.



Mincemeat Frangipane Tart

V No. of portions: 12

A buttery pastry case filled with a layer of rich mincemeat, crowned with soft almond frangipane and finished with a crunchy spiced streusel topping.

Allergen list: Wheat, gluten, milk, egg, sulphites.

Gluten Free Bucks Fizz Meringue Roulade

Freezer-to-table

GF V No. of portions:
Whole product 16-18 portions

A light and airy meringue rolled with vibrant orange curd and fresh West Country dairy cream, delicately flavoured with Prosecco and orange for a classic Bucks Fizz twist, finished with a soft dusting of icing sugar.

Allergen list: Milk, egg, sulphites.



Winter Spiced Apple & Mincemeat Tart

V No. of portions: **12**

A crisp cheddar cheese flavoured pastry case filled with gently spiced mincemeat and delicious Bramley apples, finished with demerara sugar for a golden, crunchy topping.

Allergen list: Wheat, gluten, milk, sulphites.



Rum & Dark Cherry Sponge Roulade

V No. of portions:
Whole product 16-18 portions

A rich chocolate sponge rolled with West Country fresh dairy cream, blended with lashings of rum and layered with a dark cherry compote. Finished with a glossy dark chocolate icing and a scattering of white chocolate shavings for an indulgent, balanced finish.

Allergen list: Wheat, Gluten, Milk, Egg, Soya



Rum & Dark Cherry Tart

V No. of portions: **12**

A crisp chocolate pastry case filled with rum-infused dark cherry compote, silky Belgian chocolate ganache and finished with a scattering of dark chocolate shavings.

Allergen list: Wheat, gluten, soya.



Baileys Sponge Roulade

V No. of portions:
Whole product 16-18 portions

A rich chocolate sponge rolled with West Country fresh dairy cream, blended with Baileys liqueur and Irish whiskey and layered with a smooth chocolate icing. Finished with a generous piping of dark chocolate icing and a heavy dusting of cocoa powder for a deeply indulgent finish.

Allergen list: Wheat, Gluten, Milk, Egg, Soya



For further Christmas ideas, see also

Vegan Espresso Martini Cheesecake, p10

Gluten Free Black Forest Cheesecake, p12

Baileys Cheesecake, p15

Gluten Free Salted Caramel Irish Cream & Cappuccino Cheesecake, p16

Gluten Free Black Forest Meringue Roulade, p20

Gluten Free Baileys Cocoa Caramel Meringue Roulade, p25

Profiteroles, p26 & p27



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