

Desserts

Cakes	Description	Portions
Budget Apricot Gateaux	Three layers of vanilla sponge encased in fresh dairy cream with a fresh cream piping, topped with apricots and roasted nuts	14
Budget Chocolate Fudge Cake	Two layers of rich chocolate sponge cake separated by thick chocolate fudge finished with chocolate fudge icing.	14
Budget Morello Cherry Gateaux	Three layers of vanilla sponge encased in fresh dairy cream, with a fresh cream piping, topped with cherry and roasted nuts.	14
Budget Coffee & Mandarin Gateaux	Three layers of coffee sponge, divided by layers of mandarin filling and coffee flavoured cream.	14
Chocolate Fudge Cake	Two layers of moist chocolate cake, filled and coated with a rich chocolate fudge icing	16
West Country Dorset Apple Cake	Buttery, spicy cake packed with chunks of apple and finished with a crunchy Demerara sugar topping.	14
West Country Farmhouse Fruit Cake	Light fruit cake loaded with vine fruits and juicy cherries.	14
West Country Coffee and Walnut Cake	An Intensely rich coffee flavoured sponge, filled and topped with a decadent coffee icing and walnuts.	14
West Country Ginger Cake	A rich, flavoured ginger cake, laced with pieces of ginger	14
West Country Lemon Drizzle Cake	Irresistible tangy lemon sponge with lemon pieces.	14
Victoria Sponge Cake	Made with fresh eggs, butter, sugar and flour. An uncomplicated, traditional cake.	14
Black Forest Gateaux	White chocolate sponge, kirsch, cherry conserve topped with cream, cherries and chocolate flakes.	16
Passion Cake (Carrot)	Two layers of carrot and walnut sponge separated by and coated in passion cream topped with nuts.	14
Tangy Lemon Fudge Cake	Two lemon sponges separated with a thick lemon filling, finished with a tangy lemon fudge icing.	16
Tiramisu Cake	Layers of coffee flavoured sponge separated with a tiramisu mousse finished with cocoa powder.	16
Toffee Apple Fudge Cake	Two layers of toffee sponge separated with a diced apple filling covered in a toffee fudge icing.	16

Gluten Free Cake Range	Description	Portions
Gluten Free Carrot Cake	Two layers of moist, spiced carrot sponge filled and topped with cream icing.	16 pts
Gluten Free Chocolate and Almond Cake	Moist almond flavoured sponge filled with chocolate nibs.	16 pts
Gluten Free Fruit Cake	Moist sponge loaded with dried fruits.	16 pts
Gluten Free Moist Lemon Cake	Deliciously moist and bursting with lemon flavour sponge.	16 pts
Gluten Free Apple Cake	Classic recipe of apple cake but without gluten.	16 pts



Cheesecakes

Cheesecakes	Description	Portions
Budget Apricot Cheesecake	A cold set cheesecake on a biscuit base, topped with apricot fruit filling.	14
Budget Blackcurrant Cheesecake	A cold set cheesecake on a biscuit base, topped with a delicious blackcurrant fruit filling.	14
Budget Mandarin Cheesecake	A cold set cheesecake on a biscuit base, topped with mandarin fruit filling.	14
Black Cherry Cheesecake	A cold set cheesecake on a biscuit base, topped with black cherry fruit filling.	14
Key Lime Cheesecake	A light lime mousse on a biscuit cheesecake base topped with lime zest.	16
Round Vanilla Cheesecake	A baked vanilla cheesecake on a biscuit base	12
Summer Fruits Cheesecake	A baked cheesecake with a biscuit crumb base topped with blackcurrent filling and decorated with strawberries, raspberries, blackberries and blackcurrents	12
Salted Caramel Cheesecake	A baked vanilla and salted caramel cheesecake on a digestive biscuit base, decorated with belgium chocolate ganache, white chocolate swirls and gold dust.	12
Toffee & Chocolate Cheesecake	A creamy textured cheesecake, with chocolate logs resting on cream rosettes drizzled with toffee sauce and white chocolate.	14
Amaretto Cheesecake	An amaretto cheesecake mousse, concealing a vanilla sponge, sitting on a biscuit base, topped with amaretti biscuits and crumbs	16
Flavoured Fruit Cheesecake	A baked cheesecake on a biscuit base available in Strawberry, Raspberry or Morello Cherry	12
Chocolate Fudge Cheesecake	A cold set chocolate flavour cheesecake resting on a biscuit base topped with chocolate fudge	16
Vittles Chocolate Muffin Cheesecake	A delicious vanilla cheesecake on a chocolate muffin base.	14



Logs

Logs	Description	Portions
Black Forest Gateaux	Chocolate sponge divided by fresh cream and a black cherry conserve, finished with cream rosettes and milk chocolate flakes.	14
Strawberry Gateaux	Vanilla sponge separated with layers of fresh cream, generously topped with strawberries, cream rosettes and chocolate squares, with roasted peanuts around the sides.	14
Lemon Cheesecake	A lemon cheesecake baked in the traditional way (40cm - 10cm)	18
Black Cherry Cheesecake	A black cherry cheesecake baked in the traditional way (40cm - 10cm)	18
Black currant Cheesecake	A black currant cheesecake baked in the traditional way (40cm - 10cm)	18
Strawberry Cheesecake	A strawberry cheesecake baked in the traditional way (40cm - 10cm)	18

Individual Desserts	
Individual Chocolate Trios	12
Individual Forest Fruits Cheesecakes	12
Apple Crumble Individual Puddings	12
Chocolate Sponge Individual Puddings	12
Strawberry Jam Individual Puddings	12
Syrup Sponge Individual Puddings	12
Sticky Toffee Individual Puddings	12
Spotted Dick Individual Puddings	12

Rolypoly
Chocolate Sponge Rolypoly 14 portions
Raspberry Jam Rolypolly 14 portions
Spotted Dick Rolypoly 14 portions
Syrup Sponge Rolypoly 14 portions

Pastry Blocks	Specifications
Puff Pastry Blocks	4 X 1.5KG
Short Crust Pastry Blocks	4 X 1.5KG



Pies and Ice Cream

Pies	Description	Portions
Banoffee Pie	Sweet pastry case filled with toffee made from boiled condensed milk, sandwiched with bananas topped with non dairy cream.	14
Lemon Meringue Pie	Short crust pastry case filled with lemon custard and crowned with luscious meringue.	14
Alabama Soft Rock Pie	Mini marshmallows in chocolate mousse on a biscuit base finished with rich chocolate fudge icing.	16
Belgium Apple Pie	Lattice short crust pastry filled with apples, sultanas and a hint of cinnamon.	12
Bramley Apple Pie	A 10inch deep dish with short crust pastry filled with crisp Bramley apple.	10
Cherry & Apple Pie	A delicious short crust pastry filled with cherries and apples.	16
Lemon Cream Pie	Lemon mousse topped with cream, set on a lemon sponge and a biscuit base.	18
Mississippi Mud Pie	A coffee mousse on a biscuit base crowned in feathered chocolate fudge icing, finished with chocolate vermicelli.	16
Pecan Pie	Short crust pastry generously filled with pecan nuts and treacle.	12

Ice Cream
*Chocolate Ice Cream Soft Scoop 4 L
*Vanilla Ice Cream Soft Cream 4 L
*Mint Choc Chip Ice Cream Soft Scoop 4 L
*Strawberry Ice Cream Soft Scoop 4 L
*New Forest Banana Ice Cream 4.75 L
*New Forest Salted Caramel Ice Cream 4 L
*New Forest Vanilla Ice Cream 4 L
*New Forest Vanilla Pod Ice Cream 4 L



Tarts and Other Desserts

Tarts	Description	Portions
Belgium Chocolate Tart	Sweet pastry case filled with a very rich chocolate baked cream.	14
Tart au Citron	Sweet pastry tart filled with a tangy Sicilian lemon custard.	14
Irish Cream Torte	A caramel sponge case filled with a fresh coffee cream mousse, layered with sponge and soaked with Irish liqueur and decorated with non dairy cream.	14
Chocolate Junkyard	Chocolate sweet pastry case filled with a rich chocolate ganache, topped with fresh cream, chocolate mousse, decorated with assorted chocolate sweets and coated in chocolate shavings.	14
Chocolate Cinder Crunch	Chocolate pastry case filled with fresh cream chocolate mousse marbled with toffee chocolate pieces, topped with a non dairy cream and glazed with caramel.	14
Chocolate Challenge	Chocolate cake, mousse and fudge icing generously coated with chocolate chips and cream.	16

Other Desserts	Description	Portions
Gluten Free Profiteroles (500 g)	Choux pastry cases filled with Chantilly cream. (Portion price per 4 profiteroles)	35 - 40
Profiteroles	Choux pastry cases filled with Chantilly cream. Chocolate sauce is in a separate container. (Portion price per 4 profiteroles)	80
Rum and Black Cherry Roulade	Chocolate sponge moistened with dark rum, layered with jam and filled with fresh cream, marbled with cherries, decorated with chocolate ganache and sprinkled with white chocolate shavings.	20
Tea Cakes 5 inches	Soft, yeast based buns with raisins	48
Clotted Cream Portions	1 x 48	48
Waffles 90 g	Plain waffles with a light and crispy texture	27
American Style Pancakes	4.5"	120

