



PIVOTAL
FOODS



PIVOTAL
FOODS

Our aim is simple; to provide expertly handcrafted patisserie products to busy kitchens across the UK, freeing up chefs & providing their guests with delicious products whilst being conscious of their budgets.

We take great pride in our customer base & are honoured to provide handmade products to renowned racecourses, sporting arenas, hotel chains, exhibition centres, educational institutions & military bases across the United Kingdom. Our products always have & always will be handmade by dedicated pâtissiers. That way, you know that every individual dessert is made with great care & attention, just as they would be in your own kitchen.

We understand that sometimes you need a product that's extra special, something that makes your guests' taste buds tingle & their followers green with envy. That's why our experienced development chefs are always on hand to help with your requests.

We hope that you enjoy looking through our new brochure. We appreciate your loyalty & support over the years & look forward to continuing our relationship with you.



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01

PLANT BASED



AFT23/03



CC23/06



AFT23/04



FR23/08

PLANT-BASED AFTERNOON TEA SELECTION

ORDER NO. AFT23/03 CASE SIZE 48

Blackcurrant & pistachio slice, caramelised apple macaron, chocolate & hazelnut dome, white chocolate & strawberry cube

PLANT-BASED SCONES 5CM

ORDER NO. AFT23/04 CASE SIZE 36

5cm fruit scone made with gluten free flour, filled with strawberry jam & vegan cream

PLANT-BASED HAZELNUT FINGER

ORDER NO. CH23/10a CASE SIZE 20

Dark chocolate mousse with roasted hazelnut & hazelnut praline, coated with a crunchy chocolate & hazelnut glaze dusted with cocoa powder

PLANT-BASED STRAWBERRY PEBBLE

ORDER NO. FR23/08 CASE SIZE 20

Vegan white chocolate mousse with a soft strawberry centre on a crunchy base. Sprayed with a chocolate velvet and decorated with freeze dried raspberries



CH23/08a



CH23/09



CH23/10a



FR23/09

PLANT-BASED CHOCOLATE MOUSSE

ORDER NO. CH23/08A CASE SIZE 22

Rich vegan dark chocolate truffle mousse finished with a fine dusting of cocoa

PLANT-BASED CARAMEL PANNA COTTA

ORDER NO. CH23/09 CASE SIZE 24

Luxuriously creamy textured caramel panna cotta style dessert

PLANT-BASED MANGO & PASSION FRUIT CHEESECAKE

ORDER NO. FR23/09 CASE SIZE 24

Mango & passion fruit flavoured vegan dessert on a gluten free crumb base

PLANT-BASED VANILLA CHEESECAKE

ORDER NO. CC23/06 CASE SIZE 18

Creamy textured plant-based vanilla style cheesecake set on a crumbly biscuit base



CC23/01



FR23/10



CC23/02a



TA21/10

PLANT-BASED STRAWBERRY CHEESECAKE

ORDER NO. CC23/01 CASE SIZE 12

Set plant-based cheesecake finished with a rich strawberry compote on a crumbly vanilla biscuit

PLANT-BASED MINI DANISH CROWN MIX

ORDER NO. VIEN23/01 CASE SIZE 120

Mini crown selection filled with plant-based vanilla custard. Caramelised brown sugar & hazelnut, cherry, apple & buckthorn

PLANT-BASED BAKED CHOCOLATE & SALTED CARAMEL TART

ORDER NO. TA21/07 CASE SIZE 20

Vanilla pastry, filled with a layer of salted caramel & a rich chocolate style filling

PLANT-BASED CHOCOLATE TART

ORDER NO. TA21/10 CASE SIZE 20

Sweet pastry case filled with a chocolate filling

PLANT-BASED TROPICAL FRUIT CHEESECAKE

ORDER NO. CC23/02a CASE SIZE 12

Set cheesecake finished with a mixed tropical fruit compote on a crumbly vanilla biscuit base



TA23/01



TA23/03



TA21/07



VIEN23/01

PLANT-BASED RHUBARB & STRAWBERRY CHARLOTTE

ORDER NO. FR23/10 CASE SIZE 24

Strawberry & rhubarb filling encased in vegan bread, sprinkled with demerara sugar

PLANT-BASED CHOCOLATE & RASPBERRY TART

ORDER NO. TA23/01 CASE SIZE 13

Crisp tart shell filled with raspberry compote and finished with a plant-based dark chocolate ganache type filling

PLANT-BASED LEMON TART

ORDER NO. TA23/03 CASE SIZE 13

Crisp tart shell filled with lemon curd and topped with a plant-based lemon tart filling



FR21/08



TER23/05



TER23/02

PLANT-BASED TOMATO, OLIVE & RED PEPPER

ORDER NO. TER23/02 CASE SIZE 1 x1kg

Plant-based Mediterranean style vegetables set in a tomato & basil parfait

PLANT-BASED SMOKED BABA GANOUSH & HARISSA

ORDER NO. TER23/05 CASE SIZE 1 x500g

Smoky roasted aubergine & poppy seed tahini set in plant based cream, flavoured with garlic & chilli

PLANT-BASED COCONUT AND PASSION FRUIT PANNA COTTA

ORDER NO. FR21/08 CASE SIZE 20

A classic Italian dessert made from coconut milk & passion fruit



02

AFTERNOON TEAS



AFT21/01



AFT23/01



AFT23/04

CONFERENCE CAKE SELECTION

ORDER NO. AFT21/01 CASE SIZE 35
Apple & cinnamon sponge, chocolate fondant, forest fruit cheesecake, custard crumble sponge, coconut sponge

PLANT-BASED 5CM FILLED FRUIT SCONES

ORDER NO. AFT23/04 CASE SIZE 36
5cm fruit scone made with gluten free flour, filled with strawberry jam & vegan cream

ENGLISH AFTERNOON TEA SELECTION

ORDER NO. AFT23/01 CASE SIZE 40
Bakewell slice, chocolate brownie, lemon & poppyseed drizzle, carrot cake, light fruit cake

TRADITIONAL AFTERNOON TEA SELECTION

ORDER NO. AFT23/06 CASE SIZE 30
Victoria sponge wedge, raspberry & orange Battenberg, soft centred carrot cake cupcake, chocolate brownie mille fuille, lemon drizzle loaf



AFT23/03



AFT23/06



AFT23/05

PLANT-BASED AFTERNOON TEA SELECTION

ORDER NO. AFT23/03 CASE SIZE 48
Blackcurrant & pistachio slice, caramelised apple macaron, chocolate & hazelnut dome, white chocolate & strawberry cube

MINI CUPCAKE SELECTION

ORDER NO. AFT23/05 CASE SIZE 42
A selection of soft centred mini cupcakes containing; apple & blackberry, chocolate & salted caramel, carrot cake, raspberry velvet, mocha, lemon





AFT23/08



AFT23/07



AFT21/12

TRADITIONAL SPONGE CAKE SELECTION

ORDER NO. AFT23/07 CASE SIZE 25
Banana & cream cheese crisp, orange drizzle, chocolate & salted caramel, cherry velvet, chocolate drizzle

FILLED FRUIT SCONES 5CM

ORDER NO. AFT21/12 CASE SIZE 24
Light, buttery scone with sultanas, filled with strawberry jam & fresh cream

CONTEMPORARY AFTERNOON TEA SELECTION

ORDER NO. AFT23/08 CASE SIZE 48
Chocolate & blackcurrant opera, lemon & lime tart wedge, mango & passion fruit slice, strawberry clotted cream slice

MACARON SELECTION

ORDER NO. AFT21/13 CASE SIZE 96
Traditional chewy French style macarons; chocolate, raspberry, pistachio, lemon, vanilla, mocha



AFT23/09



AFT23/10



AFT23/02



AFT21/13

CONTEMPORARY SPONGE CAKE SELECTION

ORDER NO. AFT23/09 CASE SIZE 48
Mixed berry whoopie, lemon & raspberry sail, soft centred carrot cake cupcake, chocolate & salted caramel slice

PLANT-BASED PRESTIGE AFTERNOON TEA SELECTION

ORDER NO. AFT23/10 CASE SIZE 48
Plant-based afternoon tea selection containing chocolate & orange brownie, raspberry red velvet slice, lemon drizzle, Victoria sandwich.

UNFILLED FRUIT SCONES 5CM

ORDER NO. AFT23/02 CASE SIZE 48
Light, buttery scones with sultanas





03

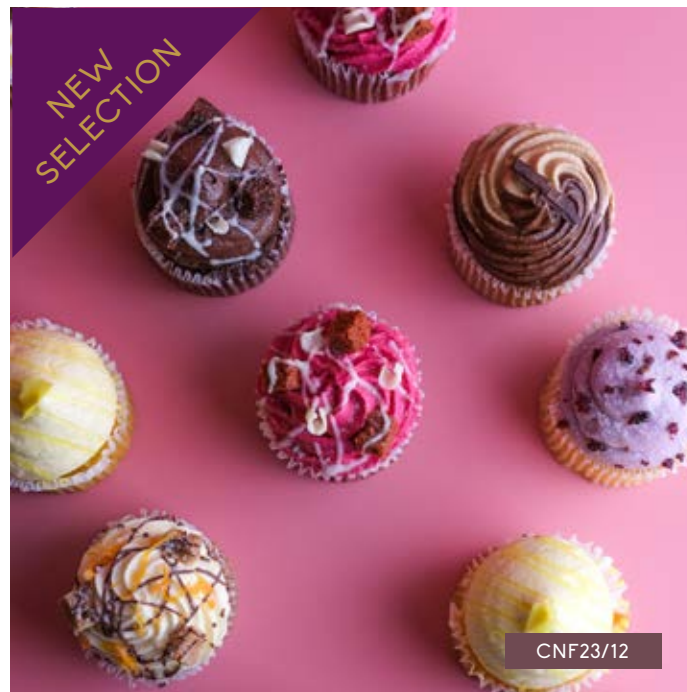
CONFERENCE



CNF21/01



CNF21/02



CNF23/12

MINI JAM FILLED BEIGNETS

ORDER NO. CNF21/01 CASE SIZE 105

Deep-fried doughnut, filled with a puree of raspberry, blueberry & blackberry, dusted with icing sugar

MINI CHOCOLATE & HAZELNUT FILLED BEIGNETS

ORDER NO. CNF21/02 CASE SIZE 105

Deep-fried doughnut, filled with a paste of Belgian chocolate & hazelnuts, dusted with icing sugar

MIXED CUPCAKE SELECTION

ORDER NO. CNF23/12 CASE SIZE 18

A selection of soft centred mixed cupcakes containing; apple & blackberry, chocolate & salted caramel, carrot cake, raspberry velvet, mocha, lemon

PLANT-BASED BROWNIE

ORDER NO. CNF23/13 CASE SIZE 24

A rich dark chocolate plant-based brownie made with non-gluten containing ingredients.



CNF21/04



CNF23/01



CNF23/13

WHITE CHOCOLATE BEIGNET

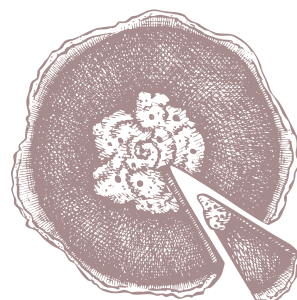
ORDER NO. CNF23/01 CASE SIZE 105

Deep-fried doughnut, filled with a paste of Belgian white chocolate, dusted with icing sugar

MINI GLAZED DOUGHNUT SELECTION

ORDER NO. CNF21/04 CASE SIZE 112

Mini ring doughnuts with strawberry filling & pink glaze, chocolate hazelnut filling & dark glaze with hazelnut chips, white glazed doughnut with multi-coloured confetti, dark glazed doughnut with cocoa





CNF23/04



CNF23/10



CNF23/09

GLUTEN FREE CHOCOLATE BROWNIE SLICE

ORDER NO. CNF23/04 CASE SIZE 36

Smooth and indulgent gluten free chocolate fudge brownie made with Belgian dark chocolate

CHOCOLATE FUDGE BROWNIE SLICE

ORDER NO. CNF23/09 CASE SIZE 18

A moist Belgian chocolate brownie covered in a rich dark chocolate fudge

CARROT CAKE SLICE

ORDER NO. CNF23/10 CASE SIZE 18

Lightly spiced carrot and orange sponge, covered in a zingy frosting and decorated with nibbed hazelnuts

GLUTEN FREE LEMON DRIZZLE, ALMOND & PISTACHIO CAKE SLICE

ORDER NO. CNF23/08 CASE SIZE 36

Gluten free zingy lemon sponge decorated with nibbed pistachios and drizzled with lemon syrup



CNF23/08



CNF23/07



CNF23/06

STICKY GINGER CAKE SLICE

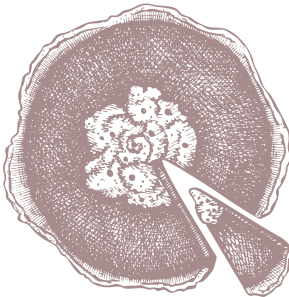
ORDER NO. CNF23/11 CASE SIZE 18

Molasses spiced ginger cake, made with ground and crystallised ginger smothered with a sweet fudge frosting

GLUTEN FREE COCONUT & RASPBERRY CAKE SLICE

ORDER NO. CNF23/07 CASE SIZE 36

A soft coconut sponge with a layer of raspberry jam & coconut topping





04

CHEESECAKE



CC23/06



CC23/01



CC21/04



CC21/05



CC21/07

PLANT-BASED VANILLA CHEESECAKE

ORDER NO. CC23/06

CASE SIZE 18

Creamy textured plant-based vanilla style cheesecake set on a crumbly biscuit base

PLANT-BASED STRAWBERRY CHEESECAKE

ORDER NO. CC23/01

CASE SIZE 12

Set plant-based cheesecake finished with a rich strawberry compote on a crumbly vanilla biscuit base

BAKED LOTUS BISCOFF CHEESECAKE

ORDER NO. CC21/07

CASE SIZE 24

Baked creamy cheesecake set on a Lotus biscuit base finished with caramel and crumbled Lotus biscuits

RASPBERRY & VANILLA CHEESECAKE DOME

ORDER NO. CC21/04

CASE SIZE 15

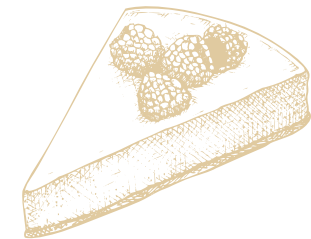
Red flicked dome, filled with vanilla cheesecake, laced with raspberry jam & set on a crunchy vanilla biscuit base

BAKED VANILLA & FOREST FRUIT CHEESECAKE TART

ORDER NO. CC21/05

CASE SIZE 20

Sweet pastry case with a baked vanilla cheesecake mixture, filled with blackberries, strawberries, blackcurrants, raspberries & redcurrants





CC23/02a



CC23/03



CC21/03



CC23/04



CC23/05

PLANT-BASED TROPICAL FRUIT CHEESECAKE

ORDER NO. CC23/02a CASE SIZE 12

Set cheesecake finished with a mixed tropical fruit compote on a crumbly vanilla biscuit base

BLUBERRY CRUMBLE CHEESECAKE DOME

ORDER NO. CC23/03 CASE SIZE 15

Blueberry cheesecake on a vanilla biscuit base, filled with a compote of blueberries

SOFT CENTRE CHOCOLATE & SALTED CARAMEL CHEESECAKE

ORDER NO. CC23/04 CASE SIZE 24

Baked creamy chocolate cheesecake with a salted caramel soft centre set on a buttery biscuit base

SOFT CENTRE LEMON MARBLED CHEESECAKE

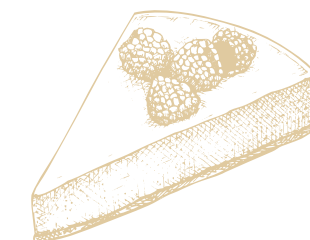
ORDER NO. CC23/05 CASE SIZE 24

Baked creamy cheesecake with a lemon soft centre set on a buttery biscuit base

BAKED NEW YORK CHEESECAKE

ORDER NO. CC21/03 CASE SIZE 24

Baked vanilla cheesecake on a crunchy vanilla biscuit base





05

CHOCOLATE



CH21/01



CH21/06



CH21/02



CH21/03



CH21/04



CH21/07

DARK CHOCOLATE TRUFFLE TORTE

ORDER NO. CH21/01 CASE SIZE 22

Dark Belgian chocolate truffle mousse, simply dusted with cocoa

CHOCOLATE NEMESIS

ORDER NO. CH21/02 CASE SIZE 18

Dark chocolate brownie base, topped with a trio of dark chocolate bulbs, finished with chocolate plaques & edible gold dust

DARK CHOCOLATE & HAZELNUT SPHERE

ORDER NO. CH21/07 CASE SIZE 22

Hazelnut mousse with a caramel & praline soft centre, dark chocolate & hazelnut coating, dusted with edible gold powder

VANILLA & WHITE CHOCOLATE CRÈME BRULÉE

ORDER NO. CH21/04 CASE SIZE 13

A set custard, flavoured with vanilla & white chocolate, on a vanilla biscuit base, accompanied with sugar to glaze before serving

CHOCOLATE & SEVILLE ORANGE TRUFFLE TORTE

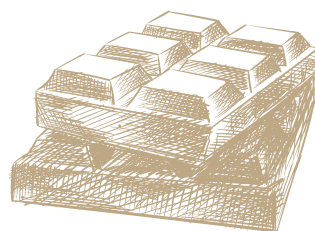
ORDER NO. CH21/03 CASE SIZE 22

Dark chocolate truffle torte with a Seville orange inclusion, finished with a chocolate & orange ganache, set on a vanilla sponge base

DARK CHOCOLATE & SALTED CARAMEL DELICE

ORDER NO. CH21/06 CASE SIZE 22

Dark chocolate mousse with a soft centre of salted caramel, set on a vanilla sponge base, topped with chocolate ganache & pieces of vanilla fudge





CH23/04



CH23/05



CH23/01

BLACK FOREST TORTE

ORDER NO. CH23/05

CASE SIZE 22

Dark Belgian chocolate truffle mouse with a cherry compote centre on a vanilla sponge, finished with a mirror glaze

MASCARPONE TIRAMISU

ORDER NO. CH23/01

CASE SIZE 21

Coffee laced vanilla sponge, mascarpone mousse topped with coffee mallow finished with a dusting of cocoa powder

WHITE CHOCOLATE & RASPBERRY BAR

ORDER NO. CH23/03

CASE SIZE 14

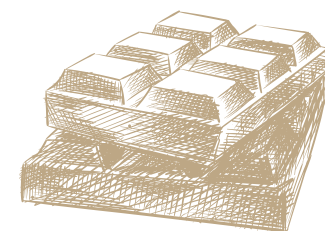
White chocolate truffle mousse finished with an individual raspberry quenelle, raspberry compote & biscuit crumb

CARAMELISED WHITE CHOCOLATE DOME

ORDER NO. CH23/04

CASE SIZE 15

Caramelised white chocolate mousse filled with a caramel soft centre set on a biscuit base





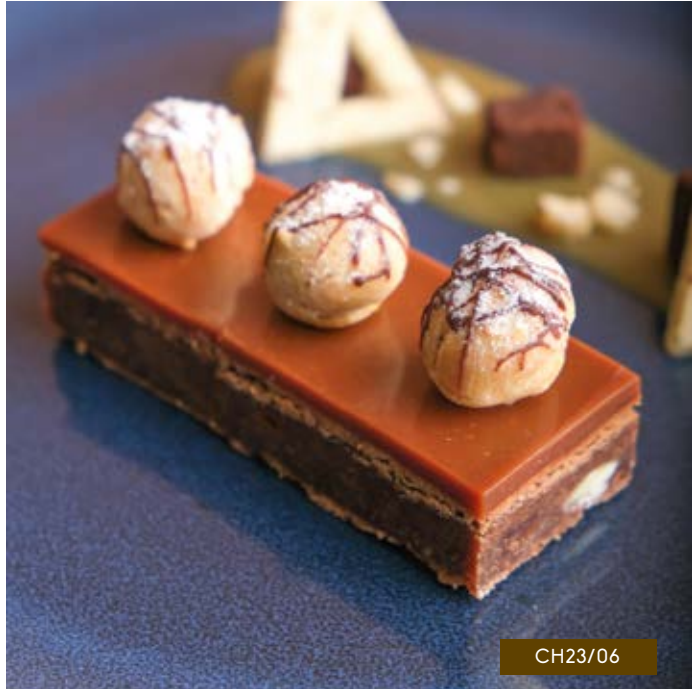
CH23/08



CH23/09



CH23/07



CH23/06



CH21/10

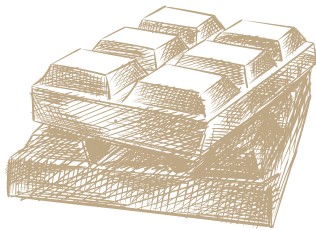
CHOCOLATE PROFITEROLE SLICE
ORDER NO. CH23/06 CASE SIZE 20
Dark Belgian chocolate brownie with a set caramel, topped with mini cream filled profiteroles

CHOCOLATE MILLE FEUILLE
ORDER NO. CH23/07 CASE SIZE 20
Chocolate brownie base, topped with layers of dark chocolate mousse and tempered chocolate pieces.

PLANT-BASED CHOCOLATE MOUSSE
ORDER NO. CH23/08A CASE SIZE 22
Rich vegan dark chocolate truffle mousse finished with a fine dusting of cocoa

PLANT-BASED CARAMEL PANNA COTTA
ORDER NO. CH23/09 CASE SIZE 24
Luxuriously creamy textured caramel panna cotta style dessert

PLANT-BASED HAZELNUT FINGER
ORDER NO. CH23/10 CASE SIZE 22
Dark chocolate mousse with roasted hazelnut & hazelnut praline, coated with a crunchy chocolate & hazelnut glaze and dusted with cocoa powder





06

FRUIT



FR21/01



FR21/02



FR21/08

VANILLA PANNA COTTA

ORDER NO. FR21/01

CASE SIZE 20

A classic Italian dessert, made from fresh sweetened cream & real bourbon vanilla

LEMON MERINGUE DOME

ORDER NO. FR21/06

CASE SIZE 12

A lemon mousse with a zesty soft centre, topped with an Italian meringue, accentuated by torching

BANOFFEE TORTE

ORDER NO. FR21/02

CASE SIZE 22

Banana mousse with a soft centre of caramel topped with a caramel glaze & white chocolate

PLANT-BASED COCONUT AND PASSION FRUIT PANNA COTTA

ORDER NO. FR21/08

CASE SIZE 20

A classic Italian dessert made from coconut milk & passion fruit



FR21/04


NEW
FOR 2023

FR23/01



FR21/06

PASSION FRUIT DELICE

ORDER NO. FR21/04

CASE SIZE 22

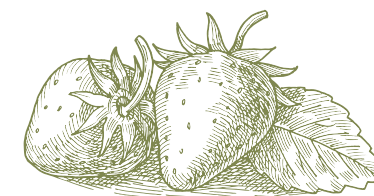
A vanilla sponge beneath a duo of mango & passionfruit mousse, finished with a tropical glaze

MIXED BERRY TORTE

ORDER NO. FR23/01

CASE SIZE 22

Fruits of the forest mousse with a mixed berry compote soft centre, on a buttery biscuit crumb





FR23/04



FR23/06



FR23/07



FR23/10

LEMON & POPPYSEED WAVE

ORDER NO. FR23/04 CASE SIZE 20

Lemon mousse with a lemon curd soft centre, set on a vanilla & poppy seed sponge base & covered in a fine spray of white chocolate

APPLE & BLACKBERRY CANNELONI

ORDER NO. FR23/06 CASE SIZE 30

Moist sponge with blackberry sponge cake topped with apple bulbs and finished with a white chocolate tube, filled with vanilla and blackberry mousse

PLANT-BASED STRAWBERRY PEBBLE

ORDER NO. FR23/08 CASE SIZE 20

Vegan white chocolate mousse with a soft strawberry centre on a crunchy base. Sprayed with a chocolate velvet and decorated with freeze dried raspberries

PLANT-BASED MANGO & PASSION FRUIT CHEESECAKE

ORDER NO. FR23/09 CASE SIZE 24

Mango & passion fruit flavoured vegan dessert on a gluten free crumb base



FR23/08



FR23/09



FR23/11

APPLE & TOFFEE DUO

ORDER NO. FR23/07 CASE SIZE 12

Apple mousse, with a soft centre of apple compote, toffee & caramelised white chocolate quenelle

PLANT-BASED RHUBARB & STRAWBERRY CHARLOTTE

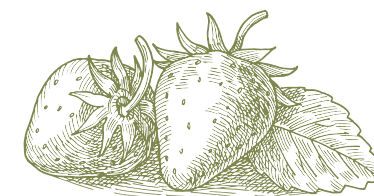
ORDER NO. FR23/10 CASE SIZE 24

Strawberry & rhubarb filling encased in vegan bread, sprinkled with demerara sugar

POLENTA & OLIVE OIL SLICE

ORDER NO. FR23/11 CASE SIZE 30

Light polenta cake with a rich olive oil flavour





07

WARM DESSERTS



HO21/01



HO21/02



HO21/03



HO21/04

STICKY TOFFEE PUDDING

ORDER NO. HO21/01

CASE SIZE 30

The classic British dessert; moist sponge cake with finely chopped dates, covered in a toffee sauce. Cook from frozen at 180°C for 10-12 mins

BAKED SOFT CENTRED CHOCOLATE FONDANT

ORDER NO. HO21/02

CASE SIZE 30

A delicately soft chocolate sponge cake with a melting, dark chocolate centre. Cook from frozen at 180°C for 10-12 mins

APPLE & CINNAMON BUTTER PUFF TARTE TATIN

ORDER NO. HO21/03

CASE SIZE 22

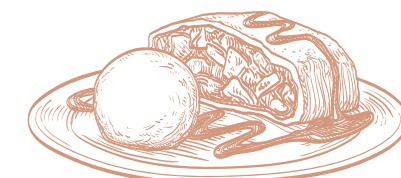
An upside-down butter puff pastry tart, filled with caramelised apples, sultanas & a sprinkling of cinnamon. Cook from frozen at 180°C for 10-12 mins

STICKY TOFFEE PUDDING BAR

ORDER NO. HO21/04

CASE SIZE 18

Date and sponge pudding bar with a melting toffee frosting. Cook from frozen at 180°C for 10-12 mins





HO23/03



HO23/01



HO23/02



HO23/04



HO23/05

RHUBARB & CUSTARD CRUMBLE

ORDER NO. HO23/01

CASE SIZE 24

Buttery crisp pastry topped with a sharp rhubarb filling, mixed with a rich vanilla custard, topped with a cinnamon crumble

CARAMEL & PEAR FRANGIPANE

ORDER NO. HO23/02

CASE SIZE 15

Caramelised pear with caramel sauce baked in an almond frangipane tart

RASPBERRY FRANGIPANE

ORDER NO. HO23/03

CASE SIZE 15

Fresh raspberries cooked in an almond frangipane encased in a crisp buttery pastry

APPLE CRUMBLE TART

ORDER NO. HO23/04

CASE SIZE 24

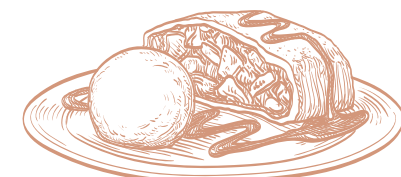
Buttery, crisp pastry, topped with a sweet apple filling, encased in a cinnamon crumble. Cook from frozen at 180°C for 10-12 mins

TREACLE TART WEDGE

ORDER NO. HO23/05

CASE SIZE 20

Pastry base topped with a rich mixture of golden syrup, breadcrumbs & a hint of lemon juice. Cook from frozen at 180°C for 10-12 mins





08

TARTS



TA23/01



TA23/02



TA21/03A



TA21/04



TA23/03

PLANT-BASED CHOCOLATE & RASPBERRY TART

ORDER NO. TA23/01

CASE SIZE 13

Crisp tart shell filled with raspberry compote, finished with a plant-based dark chocolate ganache type filling

PLANT-BASED LEMON TART

ORDER NO. TA23/03

CASE SIZE 13

Crisp tart shell filled with lemon curd and topped with a plant-based lemon tart filling

LEMON & LIME TART

ORDER NO. TA23/02

CASE SIZE 18

Crisp tart shell filled with a set lemon and lime curd topped with bulbs of meringue & lemon

CLASSIC GLAZED LEMON TART WEDGE

ORDER NO. TA21/03A

CASE SIZE 20

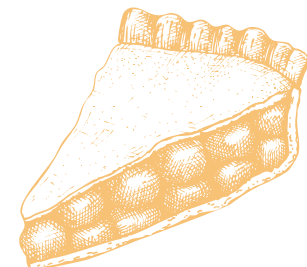
A vanilla pastry, filled with a tangy baked lemon custard

RICH CHOCOLATE GANACHE TART WEDGE

ORDER NO. TA21/04

CASE SIZE 20

A vanilla pastry, filled with a dark chocolate ganache





PLANT-BASED BAKED CHOCOLATE & SALTED CARAMEL TART

ORDER NO. TA21/07

CASE SIZE 20

Vanilla pastry, filled with a layer of salted caramel & a rich chocolate style filling

CUSTARD & CHERRY TART

ORDER NO. TA21/08

CASE SIZE 20

Sweet pastry, filled with custard & black cherry compote

SALTED CARAMELISED CUSTARD TART

ORDER NO. TA23/04

CASE SIZE 20

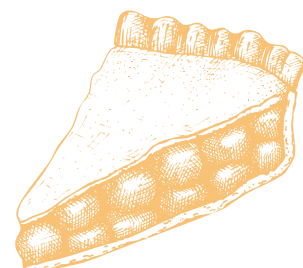
Baked salted caramel custard set on a short & buttery pastry

PLANT-BASED CHOCOLATE TART

ORDER NO. TA21/10

CASE SIZE 20

Sweet pastry case filled with a chocolate filling





09

BISCUITS



BISC21/02



BISC21/01

**BUTTER
SHORTBREAD**

ORDER NO. BISC21/01 CASE SIZE 225

A rich, buttery dough baked into a tender but crumbly textured biscuit

**CINNAMON
COOKIE**

ORDER NO. BISC21/02 CASE SIZE 225

A rich, buttery dough baked into a tender but crumbly textured biscuit flavoured with cinnamon



10

APPETISERS





GAME & PORT PÂTÉ

ORDER NO. APP21/01

CASE SIZE 24

Duck liver & seasonal game pâté, finished with a port & lemon glaze

HOG ROAST PORK & APPLE TERRINE PÂTÉ

ORDER NO. APP21/05

CASE SIZE 36

A rich pork pâté containing pieces of roast pork, apple & sage

GOATS CHEESE AND BEETROOT CHUTNEY TART

ORDER NO. APP23/01

CASE SIZE 20

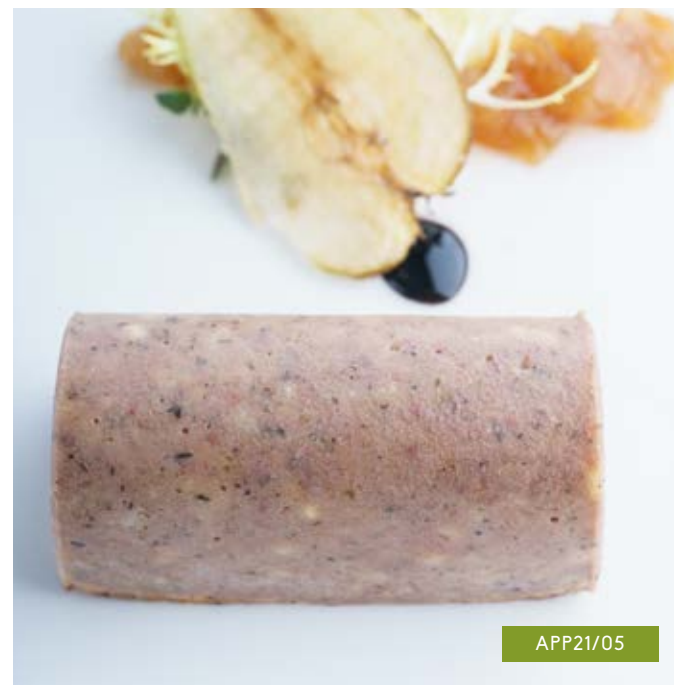
Crisp pastry shell filled with pickled beetroot and onion chutney, creamy goats cheese sauce. Finished with goats' cheese & herb crumb. cook at 180°C for 10 mins

COARSE SMOKED MACKEREL & PRESERVED LEMON PATE

ORDER NO. APP23/02

CASE SIZE 36

Individual rich smoked fish pate with horseradish & preserved lemon



HEREFORD HOP SOUFFLÉ

ORDER NO. APP21/03

CASE SIZE 16

Twice baked Hereford hop soufflé with a parsley crumb. Defrost in refrigerator for 12 hours. Cook at 170°C for 10 mins

RED ONION TARTE TATIN

ORDER NO. APP21/04

CASE SIZE 22

An upside-down butter puff pastry tart, filled with caramelised red onions. Cook at 180°C for 12 mins





APP23/03



APP21/09



APP21/13

SMOKED CHICKEN & BACON CHEESECAKE

ORDER NO. APP23/03 CASE SIZE 24
Baked savoury cream cheese cheesecake topped with smoked chicken and bacon, cook at 180°C for 10 mins

MATURE CHEDDAR & CARAMELISED ONION TART

ORDER NO. APP21/09 CASE SIZE 20
Mature Spinneyfield's cheddar cheese & caramelised onion tart. Cook from frozen at 180°C for 10-12 mins

SMOKED SALMON AND BEETROOT GRAVADLAX PARFAIT WITH A WATERCRESS SOFT CENTRE

ORDER NO. APP21/10 CASE SIZE 24
Smoked salmon & cream cheese mousse with a herb & watercress soft centre, topped with beetroot gravadlax

ANNA POTATO

ORDER NO. APP21/12 CASE SIZE 2 x 800G APPROX
Pressed thinly sliced potato layered with butter. Cook from frozen at 180°C for 10-12 mins

DAUPHINOISE POTATO

ORDER NO. APP21/13 CASE SIZE 2 x 1400G APPROX
Pressed thinly sliced potato layered in garlic infused double cream. Cook from frozen at 180°C for 10-12 mins



APP21/10



APP21/12



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TERRINES





HAM HOCK & PARSLEY

ORDER NO. TER21/01

CASE SIZE 1 x1kg

A mosaic of ham hock & parsley, set with its own savoury jelly

CORONATION CHICKEN

ORDER NO. TER21/02

CASE SIZE 1 x500g

Pressed coronation chicken terrine, made with curry spices & dried fruit

COARSE GAME

ORDER NO. TER21/05

CASE SIZE 1 x1kg

A traditional game terrine of venison, partridge & rabbit, wrapped in bacon

CHICKEN & CHORIZO

ORDER NO. TER21/08

CASE SIZE 1 x750g

Chicken & chorizo ballotine wrapped in prosciutto ham



CHICKEN, HAM & LEEK

ORDER NO. TER23/01

CASE SIZE 1 x500g

Slow cooked chicken & ham hock pressed terrine layered with leeks

CHICKEN LIVER PARFAIT

ORDER NO. TER21/04

CASE SIZE 1 x1kg

A smooth, chicken liver parfait





TER23/02



TER23/05



TER23/03



TER23/04

PLANT-BASED TOMATO, OLIVE & RED PEPPER

ORDER NO. TER23/02

CASE SIZE 1 x 1kg

Plant-based Mediterranean style vegetables set in a tomato & basil parfait

GAME TAGINE

ORDER NO. TER23/03

CASE SIZE 1 x 500g

Game, slow cooked with North African spices, pressed with apricots & sultanas+

CURED SALMON & KING PRAWN

ORDER NO. TER23/04

CASE SIZE 1 x 1kg

Smoked salmon mousse with chermoula flavoured king prawns, wrapped in gravadlax & smoked salmon

SMOKED BABA GANOUSH & HARISSA

ORDER NO. TER23/05

CASE SIZE 1 x 500g

Smoky roasted aubergine & poppy seed tahini set in plant based cream, flavoured with garlic & chilli





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BREAD



BRDS/5000550



BRDS/2104379

CLASSIC ROLL SELECTION

ORDER NO. BRDS/2104379 CASE SIZE 100

Mini selection of white roll, brown roll, white Kaiser roll with poppy seeds, white Kaiser roll with sesame seeds. Defrost for 15 mins, bake at 200°C for 4-6 mins

RUSTIC ROLL SELECTION

ORDER NO. BRDS/5000550 CASE SIZE 80

Selection of rustic rolls; plain, cereals, brans, sunflower grains. Defrost for 15 mins, bake at 200°C for 4-6 mins



BRDS/5001355

CLASSIC PAGNOTTELLA SELECTION

ORDER NO. BRDS/5001355 CASE SIZE 105

Assorted stone baked mini wheat rolls; white wheat, wholemeal, dark wheat with barley malt. Defrost for 15 mins, bake at 200°C for 3-5 mins







DEC21/01



DEC21/02



DEC21/03



DEC21/04



DEC21/08

DARK & WHITE CHOCOLATE SPEARS

ORDER NO. DEC21/01 CASE SIZE 490

PLAIN / WHITE CHOCOLATE DIABLO TRIANGLE

ORDER NO. DEC21/02 CASE SIZE 290

CHOCOLATE BLIZZARD

ORDER NO. DEC21/03 CASE SIZE 262

DARK CHOCOLATE SQUARE WITH GOLD DOTS

ORDER NO. DEC21/04 CASE SIZE 144

WHITE CHOCOLATE SQUARE WITH RED LINES

ORDER NO. DEC21/05 CASE SIZE 220

DARK CHOCOLATE SPIRALS

ORDER NO. DEC21/07 CASE SIZE 240

WHITE CHOCOLATE RED SPIRALS

ORDER NO. DEC21/08 CASE SIZE 240

WHITE CHOCOLATE SQUARE WITH MULTICOLOURED LINES

ORDER NO. DEC21/09 CASE SIZE 315



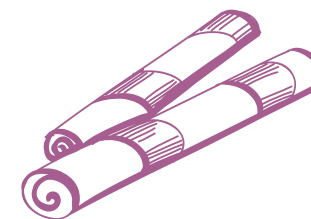
DEC21/05



DEC21/07



DEC21/09





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SWEET GARNISHES



FRESHBURST PEARLS - BLACKCURRANT

ORDER NO. SWTG21/01 CASE SIZE 1 x 100g

FRESHBURST PEARLS - CHOCOLATE

ORDER NO. SWTG21/02 CASE SIZE 1 x 100g

FRESHBURST PEARLS - MANGO

ORDER NO. SWTG21/03 CASE SIZE 1 x 100g

FRESHBURST PEARLS - RASPBERRY

ORDER NO. SWTG21/06 CASE SIZE 1 x 100g

FRESHBURST PEARLS - SWEET BEETROOT

ORDER NO. SWTG21/07 CASE SIZE 1 x 100g

FRESHBURST PEARLS - YUZU

ORDER NO. SWTG21/08 CASE SIZE 1 x 100g



FRESHBURST PEARLS - STRAWBERRY

ORDER NO. SWTG21/04 CASE SIZE 1 x 100g

FRESHBURST PEARLS - PASSION FRUIT

ORDER NO. SWTG21/05 CASE SIZE 1 x 100g





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ICE CREAM & SORBET



ICE CREAM

CHOCOLATE SEA SALT (5LTR)
ORDER NO. ICE23/03 CASE SIZE 1

HAZELNUT & TONKA BEAN (5LTR)
ORDER NO. ICE23/05 CASE SIZE 1

SALTED CARAMEL FUDGE (5LTR)
ORDER NO. ICE23/06 CASE SIZE 1



PLANT BASED CHOCOLATE &
BLOOD ORANGE (2.5LTR)
ORDER NO. ICE23/09 CASE SIZE 1

PLANT BASED CHOCOLATE (2.5LTR)
ORDER NO. ICE23/10 CASE SIZE 1

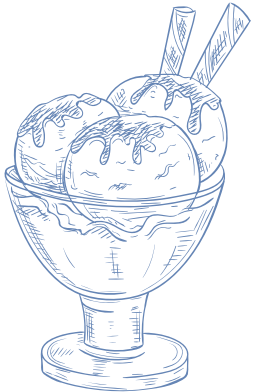
PLANT BASED SALTED CARAMEL (2.5LTR)
ORDER NO. ICE23/08 CASE SIZE 1

SORBET

RASPBERRY & SORREL (5LTR)
ORDER NO. SOR23/01 CASE SIZE 1

SICILIAN LEMON (5LTR)
ORDER NO. SOR23/02 CASE SIZE 1

FOREST BERRIES (5LTR)
ORDER NO. SOR23/04 CASE SIZE 1





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SAUCES



BALSAMIC GLAZE - YUZU (150ML)

ORDER NO. SWTS21/03 CASE SIZE 1

**GARNISHING SAUCE - SWEET
BEETROOT** (250ML)

ORDER NO. SWTS21/08 CASE SIZE 1

MANGO COULIS (480G)

ORDER NO. SWTS21/09 CASE SIZE 1

BLUEBERRY COULIS (500G)

ORDER NO. SWTS21/10 CASE SIZE 1

LIMONCELLO COULIS (500G)

ORDER NO. SWTS21/11 CASE SIZE 1

PASSION FRUIT COULIS (500G)

ORDER NO. SWTS21/12 CASE SIZE 1

RASPBERRY COULIS (490G)

ORDER NO. SWTS21/13 CASE SIZE 1

STRAWBERRY COULIS (500G)

ORDER NO. SWTS21/14 CASE SIZE 1

