

Our baked tart selection

All our baked Tarts are made with an all butter sweet pastry. Based on twelve portion per tart

Dark chocolate tart

A rich dark chocolate tart, cream based, made using 70% origin select chocolate

Apple blackberry and walnut crumble tart

Made using Bramley apples and blackberries with a crunchy cinnamon walnut crumble topping.

Cherry Bake well tart (True taste of Wales award winner)

Made with cherry Brandy soaked black cherries cherry jam almond paste and apricot glaze

Spiced plum and almond tart

Made with Fresh plums poached in spiced red wine syrup rich almond paste, Toasted almonds and apricot glaze

Pear and almond tart

Rich almond paste flavoured with amaretto, topped with poached pears toasted almonds and apricot glaze

Dark Chocolate & Raspberry tart

flavoured with Penderyn Whiskey

Tart AU Citron

A French classic rich smooth and tangy

Traditional baked English custard tart

A rich and creamy, British classic custard tart dusted with nutmeg.

Treacle, Stem ginger and lemon blossom honey tart

Made with brioche crumbs ground almonds golden syrup lemon and double cream,

Deep Bramley apple pie

Rich buttery pastry with tart Bramley apples

Pecan tart / pie (10portions per tart)

A Rich nutty gooey tart laced with Kentucky Bourbon. A classic American tart

Creamy mango tart with a passion fruit glaze

Rich mango cream tart with a fragrant passion fruit glaze

Blueberry crème Brule tart

Tangy blueberry compote with a rich vanilla Brule cream

Best finished glazed in house

Fresh seasonal fruit tart

With a smooth orange scented pastry cream, fresh seasonal fruits and apricot glaze

Walnut raisin and cranberry tart

Quite sweet rich and gooey, similar style to pecan pie

Anne's Patisserie's Terms and Conditions.

Notice periods required for our products

Patisserie items from the brochure require a minimum of 48 hours notice before your allocated delivery day to guarantee delivery. We will of course do our best to accommodate late orders but cannot guarantee them

Hand made Chocolates Truffles require only 48 hours notice. For large orders and special request orders a minimum of one week is required

Celebration cakes.

Simply decorated celebration cakes require a minimum of 48 hours notice .For those who are not local, delivery will depend on coinciding with your delivery day or alternatively a small charge may be added for delivery.

For a more elaborate celebration cake please phone to discuss your requirements.

Our Minimum orders

A minimum order of £30 is required on all orders, this however will increase dependant on the distance from our base.

Payment

Payment will be either cash or cheque upon delivery unless other arrangements have been made.

Clients on account

Anne's Patisserie only allow a one month credit period with payment due before the fourteenth day of the following month. Due to the size of our operation we need to strictly adhere to these terms, late payments would mean cash only deliveries until accounts are paid in full.

Enquiries

We like to think of ourselves as your one stop pastry shop. We would be happy to discuss any queries you may have. We stock many patisserie ingredients for sale and can with notice acquire patisserie related cooking utensils and equipment.

Returns or complaints

By the nature that all our products are made in small batches and by hand every dessert or cake may not look exactly as the last, it will of course be made with the exact same love and care we give to all our cakes. In the event that you are not happy with any of our products or your order was damaged in transit please contact us immediately and we will do our utmost to rectify the problem.

All products remain the property of Anne's Patisserie until paid in full.

Terms and conditions may change, though we will give due notice when this occurs.