

Compliments to our desserts

Large Short bread biscuits (Minimum order of 50)

Chocolate chip cookies (Minimum order of 50)

Tuille baskets (Minimum order 24)

Brandy snap baskets (Minimum order 24)

Hand made chocolate garnishes, made to individual specifications please enquire

Luxury desserts sauces

Sold in 565ml tubs

Dark chocolate, Butterscotch, Raspberry coulis, Mango and lime

Strawberry black pepper and balsamic, Crème Analgise

Chocolate fudge sauce

Syrups

Sold in 565ml tubs

Lime, Sweet basil, Mint, vanilla vodka, chocolate and lavender

Fruit compotes

Sold in 565ml tubs

Mixed berry, Blueberry and amaretto, Strawberry and mint,

Mango and lime, Black cherry and Kirsch

Coffee biscuits and Petit Four selection

Small short bread biscuit for coffee (Minimum order of 100)

Assorted biscuit selection for coffee (Minimum order of 100)

Chocolate Truffles, various flavours (no minimum order)

Our own hand made fudge, (Minimum order of 50 pieces)

Flavours are vanilla, milk chocolate, Dark chocolate and walnut

White chocolate and cranberry and Bailey's

Individual desserts

Anne's Patisserie is working hard to meet the needs of its clients with regards to producing our range of desserts in individual portions.

Please inquire if you would like to discuss your particular needs

Regards

James

Private or group tuition classes

In the basic understanding of chocolate and its many applications

From desserts to garnishing techniques

Please enquire if this is of interest

Anne's

P A T I S S E R I E

Established 2003

Anne's Patisserie specialise in quality handmade desserts chocolates and celebration cakes. Our aim is to produce great tasting desserts and cakes using authentic regional recipes from around the world incorporating top quality ingredients and baked with care and attention

Our attention to detail and consistency of our products are steadily gaining us wide spread praise throughout north Wales and the Chester area, not to mention recognition by the True Taste of Wales. At Anne's Patisserie we regard customer service paramount to our business. We pride our selves on the individual service we give to each of our clients and are continually looking at ways to improve the service and products we supply.

Anne's Patisserie work's closely with its clients to ensure they receive the desserts that best suits their clientele. If you have ideas of your own and would like us to produce it for you please ask and if it's feasible we will do so.

Anne's Patisserie operates a comprehensive HACCP program with deliveries made in our temperature controlled van. We have full tractability of all our ingredients and take great care in their use to ensure that our quality desserts reach you just as they are intended.

Nut allergies

All of our ingredients are purchased from reputable suppliers, but the fact that we use nuts in many of our products and work in a relatively small area we cannot guarantee that those products which do not contain nuts are totally free of nut trace elements.

About us

Anne first trained and gained her degree in hotel management before becoming a full time mum. She later turned her hobby of sugar craft into a business, producing speciality celebration cakes for all occasions.

James Trained as a chef and pastry chef, working in many quality restaurants and hotels throughout Great Britain. A member of the Association of pastry chefs of Great Britain and with over twenty-five years experience specialising in fine patisserie and chocolate work.

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.