

Our selection of Gateau and cakes

Chocolate fudge cake (12/14portions)

This is the ultimate in chocolate fudge cakes nothing like those production line frozen counterparts

Lemon Drizzle cake (12portions)

Great as a summer dessert with mascarpone or clotted cream or just with afternoon tea

Moist ginger cake (12 portions)

A great afternoon tea cake

Rich fruit cake 6" square

Packed full of succulent moist fruits and nuts

Layered carrot and orange Cake (14 portions)

A wonderfully moist cake with a complimenting orange flavour and cream cheese frosting

Black forest gateau (14 portions)

A timeless classic gateau packed with those chocolate cherry Kirsch flavours

Strawberry and almond gateau (14 portions)

Please enquire about additional flavours/styles of Gateau

Pannacotta

A classic Italian flavoured set cream

(Minimum order of 12)

Raspberry and lemon

Dark chocolate Amaretto

White chocolate and vanilla

Espresso coffee

Elderflower

Vanilla

Any additional flavours, of your own preference can be accommodated

Profiteroles, choux buns and éclairs

Med sized profiteroles

Three per portion, minimum order 12 portions

Individual large choux buns with chocolate fudge glaze

Minimum order of 12

Chocolate éclairs minimum order of 20

Individual Pavlova's minimum order 20

Large Pavlova's

Individual Meringues minimum order 20

Please enquire about different flavoured Pavlova's

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.