

## Our pudding selection

### Dark chocolate brioche bread and butter pudding

Made with 25 % double cream, and rum soaked sultanas (12 portions per tray)

### Orange marmalade brioche bread and butter pudding

Made with 25% double cream and locally produced marmalade (12 portions per tray)

### Pecan nut, butterscotch and maple syrup

#### Bread and butter pudding (12 portions per tray)

Made with 25% double cream layered with butterscotch sauce pecans and maple syrup

### Croissant white chocolate .Baileys and banana pudding

Made from all butter croissants with rich vanilla custard Bailey's and banana.

### Sticky Bara Brith bread and butter pudding

Made with 25% double cream layered with locally baked Bara loaf, sticky date pudding and butterscotch sauce (12 portions per tray)

### Old style bread pudding

Made from brioche flavoured with dark chocolate and toffee

### Tiramisu (12 portions per tray)

Rich vanilla mascarpone cream Layered with moistened sponge fingers flavoured with coffee Amaretto and Italian Rum Liqueur finished with chocolate shavings and cocoa.

## Selection of individually hand cut puddings

### Sticky date pudding

Min order 20 and increasing in 10's

### Sticky date and ginger

Min order 20 and increasing in 10's

### Sticky date chocolate and walnut

Min order 20 and increasing in 10's

### Dark chocolate Brownies (Min order of 20 and increased in 10's)

Rich decadent and very chocolaty

## Selection of individual puddings produced in moulds

### Individual summer puddings (minimum order 12)

Made with a selection summer berries gently poached in red wine syrup.  
Only available during the summer season

### Individual Baked Black forest puddings (Minimum order of 12)

A rich chocolaty pudding flavoured with kirsch cherries

### Individual Dark chocolate fondants (Minimum order of 12)

Made using 70% origin select dark chocolate

# 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.**