

Our selection of speciality Tortes

Based on 12 portions each

Dark chocolate orange Truffle Torte

Chocolate Genoese base lightly moistened with Cointreau syrup topped with a rich dark chocolate orange Truffle mousse Made using 70% origin select chocolate

Black Forest Truffle Torte

Chocolate Genoese base laced with Kirsch topped with moist black cherries and rich chocolate mousse

White chocolate cointreau and raspberry Truffle Torte

Cointreau laced Genoese topped with raspberries white chocolate mousse and white chocolate shavings

Italian, chocolate and Amaretto Torte

An indulgent cake of rich dark chocolate, Amaretto and Amaretti cookies

Peach and champagne Torte

Vanilla Genoese base topped with a light peach and champagne mousse finished with a white peach jelly glaze

Orange and passion fruit Torte

Cointreau laced Genoese base topped with an orange and passion fruit mousse and passion fruit jelly glaze

Black current Delice

Vanilla Genoese base topped with a light blackcurrant mousse finished with a blackcurrant mirror glaze

Raspberry Delice

Vanilla Genoese base topped with a light raspberry mousse and raspberry mirror glaze

Strawberry and Marc De Champagne Torte

Vanilla Genoese base topped moistened with strawberry liqueur syrup topped with a rich strawberry and Champagne mousse and strawberry mirror glaze

Lemon and raspberry Chiffon Torte

Lemon flavoured Chiffon sponge topped with raspberry compote, zesty lemon mousse and lemon mirror glaze

Tiramisu Torte

Chocolate Genoese sponge base, Amaretto and coffee liqueur, rich vanilla mascarpone Mousse and finished with chocolate shavings and cocoa

-

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.