

La Crème Patisserie specialise in the manufacture of handmade desserts, patisserie, chocolates and celebration cakes.

La Crème Patisserie's Terms and Conditions

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

Celebration Cakes

We request a minimum of 4 days notice for simply decorated celebration cakes. For more elaborate celebration cakes please phone to discuss your requirements.

Nut allergies

Every care will be taken to ensure that where requested cakes are produced nut free. However we use nuts in many of our products and we work in a relatively small area, therefore we cannot guarantee that those products which do not contain nuts are totally free of nut trace elements.

Enquires

The following pages contain a list of our most popular desserts but we are constantly developing and experimenting with new flavours and we love the challenge of making new desserts – so please send through any enquires you may have for desserts not quoted in our brochure.

Guarantee

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

About us

In 2007 Sian Hindle was voted one of the top three patissiers in the UK at the British Bakery Awards. Subsequently La Crème has won awards at both the Great Taste Awards and the Welsh True Taste Awards. Sian writes regular food articles for The South Wales Evening Post and Swansea Life Magazine. In 2009 La Crème moved into a purpose built manufacturing unit on the Baglan Moors and as well as supplying restaurants and hotels with award winning desserts we also make designer wedding cakes and offer bespoke chilled desserts to private customers.

> La Crème Patisserie & Catering Co.Ltd Unit 6, Mardon Park, Baglan Energy Park, Port Talbot SA12 7AX Tel : 01639 813166 Email : Sian@lacremepatisserie.co.uk



Chocolate Cake Price List

Description:

Dense Chocolate brownie cake filled with milk chocolate ganache. Sides coated with chocolate shavings and top filled with milk chocolate ganache.

Decorated with random pieces of handmade chocolate cigarellos, flowers, shapes, assorted white, milk and plain chocolate.

Supplied on a cake board, boxed.

Prices include white chocolate name plate.

Chocolate Butterflies £2.50 each Wired Spray Cake topper £5.00

Chocolate Collar £5.00 extra

Round	Number of Servings	5	
Size	Wedges	1"x2"x4" Fingers	Cost
6"	6	12	£34
8"	10-12	22	£45
10"	14	35	£60
12"	18	50	£80

Square		
Size	1"x2"x4" Fingers	Cost
6"	18	£40
8"	32	£50
10"	50	£,75
12"	72	£95

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La Creme Chocolate Cakes.



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Chocolate Cigerello Cakes

Cakes decorated with chocolate cigarellos to the side, are subject to an additional charge $\pounds 10$ for 8" Cake

£15 for 10" Cake

£20 for 12" Cake.



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Maltesers Cake			
2 Tier Cake	8" Round & 10" Round	Serves 60	£110
3 Tier Cake	6" Round, 8" Round & 10" Round	Serves 75	£150
We can make any	combination of cake sizes.		



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