



La Crème Patisserie

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

For all our latest cake designs check out our blog site www.lacreme.typepad.co.uk



La Crème Patisserie

Premium Cheesecakes

Description:

A biscuit base layer topped with vanilla cheesecake. Decorated with a flavoured gel appropriate to flavour of cheesecake and finished with fresh fruit and chocolate pieces.



FLAVOURS include:

Lemon, Passion fruit, Raspberry, Strawberry, Chocolate, Caramel, Turkish Delight, Orange, Baileys, Banoffee, etc.

Optional White Chocolate Name Plaque £4.00 extra

Supplied on a cake drum, boxed

Round	Number of Servings	
Size	Wedges	Cost
8"	8-10	£20
9"	12-14	£24
10"	14-16	£28
12"	20-24	£40
14"	30-36	£60

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La Creme Cheesecakes.



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Individual Cheesecakes Priced at £3.50 Each



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Mousse Gateaux

Description :

Two layers of vanilla sponge filled with a flavoured mousse. Topped with whipped cream and a flavoured gel and then decorated appropriately according to flavour of mousse.



FLAVOURS :

Lemon, Passion fruit, Raspberry, Strawberry, Chocolate, Amaretto, Caramel & Hazelnut, Baileys etc.

Supplied on a cake drum, boxed.

Round Size	Number of Servings	
	Wedges	Cost
8"	8-10	£20
10"	12-14	£28
12"	20-24	£40
14"	30-36	£60

Individuals £3.50 each

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La Crème Patisserie



Sian's Award winning
Caramel & Hazelnut
Mousse Gateaux.

Price available on request

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Cake	9" Serves 12	10" Serves 14-16
Black Forest Gateau * Gluten Free	£24	£28
Tiramisu	£24	£28
Fruit Flan	£32	n/a
Pavlova	£32	£40
Baked American Cheesecakes Flavours include : Apple crumble, Cherry, Blueberry, Vodka soaked raisin and Rhubarb	£26	£30
Chocolate & Amaretto Torte	£24	£28
Sponge Roulades Flavours include : blueberry, lemon, strawberries and cream, chocolate, baileys, toffee Chocolate Gluten Free etc	£24	n/a
Frangipane Tarts Flavours include : cherry, pear, apricot, rhubarb, autumn fruits	£18	n/a
French Apple Tart	£18	n/a

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