



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@lacrempatisserie.co.uk

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



La Crème Patisserie

Mini Dessert Cup Flavours

Ask to borrow a cake stand to display your tower to create a spectacular centre piece for your table.

Chocolate Desserts

Tiramisu
Black Forest Gateau
Chocolate & Amaretto Torte
Chocolate Mousse Milk
Chocolate Mousse White
Chocolate Panna cotta

Meringues (Vegetarian and Gluten Free)

Chocolate and Raspberry
Hazelnut and Toffee
Lemon and Raspberry
Raspberry
Strawberry

Cheesecakes

Baileys
Banoffee
Cherry
Lemon
Passion fruit
Raspberry
Strawberry
Turkish Delight



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

Dessert cups flavours cont.....

Mousse Gateaux Two thin layers of sponge, filled with flavoured mousse, topped with cream and fruit and / or chocolate decoration.

Chocolate
Lemon
Raspberry
Raspberry and Passion fruit
Strawberry
Toffee and Hazelnut

Additional Desserts

Bread & Butter Pudding
Mint Mousse
Pannacotta
Summer Pudding
Trifle



Priced £1.40 per cup
up to 80 cups
And £1.20 thereafter

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

Mini Patisserie

Minimum order 24 pieces.

80p per piece

Premium

Lemon Meringue Pies

Raspberry Tartlets

Chocolate Tartlets

Meringue Kisses

Mini Choux Buns

Millionaires Squares

Strawberry Scones

Baby Cupcakes



La Crème Patisserie & Catering Co.Ltd

Unit 6, Mardon Park, Baglan Energy Park, Port Talbot SA12 7AX

Tel : 01639 813166

Email : Sian@lacrempatisserie.co.uk

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



La Crème Patisserie

Mini Patisserie

Minimum order 24 pieces.

50p per piece

Standard

Coffee Cake finger Slices

Welsh cake petit fours

Chocolate Brownies

Lemon Drizzle Sponge

Pear Frangipane Fingers

Petit four Mince Pies



Deluxe Patisserie for Weddings or Extra Special Events

Price available on request



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