

Christmas 2019 Menu

Entremets:

Wow your guests at a christmas party or around the table on christmas day with entremets! Originating from Paris these beautiful desserts are simply stunning to look at and even better to eat.

- Spiced orange and cranberry - A cinnamon biscuit base with a cranberry puree centre surrounded by a spiced orange mousse. This entremet really does taste like christmas.
- Black Forest - A chocolate biscuit base with a tangy cherry centre surrounded by our rich chocolate mousse and topped with a gold dusted cherry. This take on the classic black forest gateau is simply delicious.
- Rudolph - Salted caramel and chocolate - A chocolate biscuit base with a salted caramel centre surrounded by a deliciously smooth chocolate mousse. Decorated to look like Rudolph this is also a dessert sure to appeal to children over the festive period.
- Sticky toffee pudding - After its huge popularity last year the sticky toffee entremet is back! A sticky meringue base with a sweet date centre and a toffee mousse puts a twist on the classic pudding.

(All entremets contain eggs and dairy. They do not contain nuts however are made in a kitchen where nuts are used.)

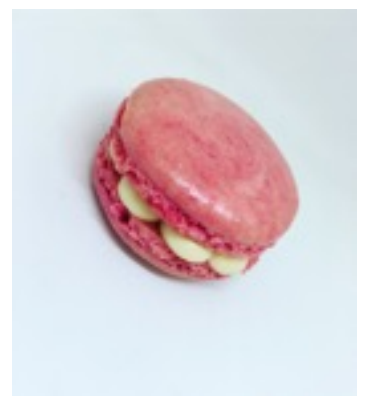


Macarons:

Looking for a bite sized treat to give your guests? Macarons are the perfect solution and with such christmassy flavours how can you say no! Our classic flavours will be replaced with...

- Baileys
- Pistachio
- Terry's Chocolate Orange
- Salted Caramel
- Caramelised Spiced Apple

(All macarons contain ground almonds and egg whites. Pistachio, chocolate orange and salted caramel fillings contain cream.)



Layer Cakes:

Layer cakes are sure to impress any guests over christmas or are perfect as a treat for yourself! With layers of cake, mousse and a puree/ jelly the flavour and texture combinations compliment each other beautifully to create a breathtaking dessert. Flavours available are:

- Christmas Cake - Layers of fruit cake, spiced mousse, apricot jelly and marzipan, this take on the classic Christmas cake is sure to be a new favourite this Christmas.
- Opera - A French classic! Coffee soaked sponge layered between chocolate mousse and coffee flavoured French meringue buttercream. The perfect after dinner dessert.

(Opera cake contains ground almonds. Both layer cakes contain dairy and eggs.)



Choux Buns:

A trio of choux pastry buns topped with craquelin and filled with pastry cream. These simple yet delicious desserts are the perfect treat throughout the christmas period. Flavours available are:

- Gingerbread - Crunchy ginger craquelin topped on a choux bun filled with vanilla pastry cream.
- Vanilla - Craquelin topped choux buns filled with vanilla pastry cream.
- Mince Pie - Topped with craquelin and filled with a mince pie flavoured pastry cream, these are the perfect Christmas treat!

(All choux buns contain dairy and eggs. They do not contain nuts but are made in a kitchen where nuts are used.)



Mince Pies:

Bitesize sweet pastry cases filled with a homemade mince pie filling, topped with a little filo pastry, these miniature mince pies are the perfect little indulgence to enjoy over the christmas period.

(All mince pies contain eggs and dairy. They do not contain nuts however are made in a kitchen where nuts are used.)

Also available as a vegan option, the filo pastry is replaced with a deliciously festive spiced crumble topping.



Price List

Entremets - £3.50 each

Macarons - £1.20 each

Layer Cakes- £3.50 each

Choux Buns - £2.50 each

Miniature Mince Pies - 0.75p each

***Please note all items are freshly made to order in batches. On Christmas Eve there is no minimum order for any products as all items are being made. For other orders throughout December there is a minimum order due to batch numbers. Please email info@patisserieine.co.uk for more information or to place your order. Order forms are also available on our website, www.patisserieine.co.uk**