



Choux pastry balls filled with either white or milk chocolate fresh cream mousse then half dipped in chocolate and arranged into a pyramid shape with even more chocolate mousse

30 balls £26.00 50 balls £44.00 80 balls £72.00



20 fresh cream mousse filled profiteroles smothered in chocolate udge and spun with white chocolate.

Profiterole Bowl

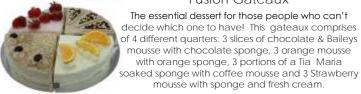
20 ball bowl £22.00



Layers of vanilla sponge, raspberry mousse. Finished with fresh cream, roasted hazelnuts raspherries and a chocolate decoration

8 Portion £22.50 12 Portion £33.00 16 Portion £43.00

Fusion Gateaux



12 Portions £35.00

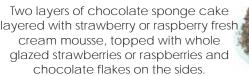


Summer Fruits Fusion Gateaux

This gateaux comprises of 4 different guarters: 3 slices of raspberry & white chocolate fresh cream mousse with vanilla sponge, 3 fruits of the forest fresh cream mousse with chocolate sponge, 3 portions of a passionfruit fresh cream mousse with vanilla sponge and 3 lemon fresh cream mousse with vanilla sponge

12 Portions £35.00

Strawberry or Raspberry Surprise





8 portion £22.50 12 portion £33.00 16 portion £43.00

Raspberry Neapolitan Dessert

One layer of chocolate sponge cake, layered with raspberry fresh cream mousse, white chocolate fresh cream mousse and milk chocolate fresh cream mousse. Topped with whole glazed raspberries and chocolate flakes.



8 portion £22.50 12 portion £33.00 16 portion £43.00



Princess Gateaux

A light sponge layered with crème Patisserie (fresh cream & Vanilla) to form a dome shape. This is then covered with a thin layer of green marzipan, sugar dusted and topped with a red rose.

8 portions £21.50 12 portions £32.00 16 portions £42.00

Strawberry Fraisier

Layers of vanilla sponge, a rich strawberry filling and crème patisserie, decorated with strawberries.

8 portions £22.50 12 portions £33.00 16 portions £43.00



Chocolate Fudge Gateaux

A moist chocolate sponge, split and layered with chocolate fudge and topped with fudge whirls and flaked chocolate.

8 portions £21.00 12 portions £30.00 14/16 portions £39.50

Raspberry & White Chocolate Dessert

Two layers of rich chocolate sponge filled with a white chocolate mousse, made with fresh cream and real Belgian white chocolate. This is all topped with fresh raspberries and a delicious raspberry glaze.

8 portion £22.50 12 portion £33.00 16 portion £43.00

Fresh Cream Roulades

Strawberry Roulade Vanilla Swiss roll sponge filled with strawberry fresh cream mousse, strawberry fruit filling and

> fresh strawberries. 10 portions £22.00

Chocolate & Cherry

Chocolate Swiss roll sponge filled with chocolate fresh cream mousse, cherry fruit filling and decorated with fresh cream & Amerena cherries

Roulade

10 portions £22.00

Dish Trifles

A traditional English 'tipsy trifle'. Sponge, sherry, jelly, fruit, vanilla custard & fresh cream.

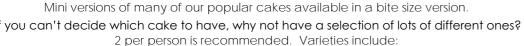
> 6 portion dish £14.00 10 portion dish £20.00

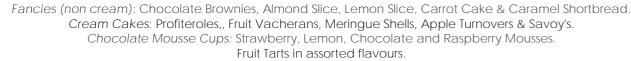
Black Forrest Trifle

Chocolate sponge, black cherries & black cherry liqueur topped with chocolate custard, fresh cream and cherries

6 portion dish £15.00 10 portion dish £21.50

Mini 'Afternoon Tea' Creams





£1.20 each (selections include a mix of varieties unless specific types are asked for)

Gateaux and Dessert Price List



197 Bury New Road, Whitefield, Manchester Telephone: 0161 767 9303 www.slattery.co.uk sales@slattery.co.uk

Prices valid from October 2023



Fresh Cream Gateaux

A very popular cake that we can make in a variety of different flavours Each gateaux is made with layers of soft sponge cake, with fresh cream and your choice of flavour.

* Black Forest * Baileys Irish Cream * Chocolate * Chocolate Mint * Mandarin * Mixed Fruit * Pineapple * Raspberry * Rum & Raisin * Strawberry

8 Portion £19.00 12 Portion £28.50 16 Portion £38.00 * Add a chocolate disc with a message on top for an extra £3.00 - £4.00 We can add an extra layer of sponge into any of the above sizes for an additional £3.00 - £5.00





Pizza Style Fresh Cream Gateaux

A mixed fruit gateaux layered with vanilla sponge, fresh cream, chopped fresh fruit, fruit compote, all topped with glazed mixed fruit.

8 portion £22.50 12 portion £32.50 16 portion £43.00



25 Portions £65.00 80 Portions £135.00 160 Portions £220.00

We offer 6 mousse gateaux:

style' on top. We can leave the sides plain or coat them with chocolate 50 Portions £96.00

Large Fresh Cream Gateaux

A fresh cream and sponge layered

cake, with chopped fruit inside and

decorated with glazed fruit 'pizza

120 Portion £175.00 200 Portions £280.00

Fresh Cream Mousse Gateaux



Chocolate Mousse: A moist chocolate sponge layered with chocolate fudge and chocolate mousse. coated in chocolate mousse. Spun in dark and white Belgian chocolate, topped with white chocolate curls



Lemon Mousse: A moist vanilla sponge layered with Deli Citron and lemon mousse, coated in lemon mousse topped with dark chocolate curls and a little Deli Citron.



Raspberry Mousse: A moist chocolate sponge layered with raspberry pie filling and raspberry mousse. coated in raspberry mousse. Spun with dark Belgian chocolate and decorated with dark chocolate triangles



Strawberry Mousse: A moist vanilla sponge lavered with strawberry pie filling and strawberry mousse coated in strawberry mousse. Decorated with fresh strawberries



Cherry Mousse: A moist chocolate sponge layered with cherry pie filling and cherry fresh cream mousse, coated in cherry mousse topped with dark chocolate and cherries



Forest Fruits Mousse A moist vanilla sponge layered with blackcurrant pie filling and forest fruits fresh cream mousse, coated in forest fruits mousse topped with glazed mixed berries

8 Portion £19.00

12 Portion £28.50

16 Portion £38.00

* Add a chocolate disc with a message on top for an extra £3.00 - £4.00

Berry Delight

A Belgian dark chocolate hoop filled with layers of chocolate sponge, fresh cream and raspberry filling, all topped with glazed mixed berries

8 portions £31.00



14 portions £43.00

Mixed Fruit Delight

A Belgian milk chocolate hoop filled with layers of vanilla sponge, fresh cream and raspberry filling, all topped with glazed mixed fruit.



8 portions £31.00

14 portions £43.00



Chocolate & Orange Cake

Soft moist orange cake layered with zingy orange and chocolate fudge, coated with a thin marzipan and soft chocolate fudge.

14 portions £39.50

Sacher Torte

Our own take on this particular Austrian favourite. Chocolate cake, apricot jam, a dash of Grand Marnier with chocolate fudge, thin marzipan and a coating on the outside.





Coffee & Walnut Cake

Coffee & walnut sponge layered with coffee buttercream, coated on the outside with ground walnuts. Decorated with dark chocolate coffee beans and walnuts. 14 portions £40.50

Carrot Cake

Moist Carrot Cake with walnuts and coconut, layered with traditional cream cheese frosting. Topped with a chocolate carrot.





Chocolate Neapolitan

Soft chocolate and vanilla sponge cake layered with chocolate fudge and chocolate buttercream. Coated in chocolate buttercream

14 portions £39.50



Pecan Pie

Traditional American Pecan Pie in a shortcrust pastry case

12 portions £34.00

Dutch Apple Pie

A delicious blend of apples, cinnamon & raisins in a lattice topped pastry case

12 portions £25.50



Builders Apple Pie

A sweet pastry base topped with a delicious filling of vanilla custard and soft cooked apples.

12 portions £28.00

Caramel & Chocolate Cake

chocolate cake split and layered with soft fudge and caramel, coated with thin marzipan spread and caramel icing.

14 portions £39.50

Toffee Cake

A creamy toffee cake base layered with soft caramel, toffee buttercream and caramel chocolate curls.

14 portions £39.50



Lemon Torte

Soft Vanilla Sponge cake layered with a delicious zingy lemon filling and buttercream, coated in a thin layer of buttercream

14 portions £39.50

Strawberry Torte

Soft vanilla sponge cake layered with jam and strawberry buttercream. Decorated with strawberry chocolate shavings.





Red Velvet Cake

Soft red velvet sponge cake with a layer of raspberry pie filling, layers of cream cheese frosting and sprinkled with red velvet crumb

14 portions £39.50



Fruit Crumbles

Traditional crumble just ready to be heated

Apple & sultana * Cherry * Pear & Ginger * Rhubarb

6/8 servinas £15.50

Bread and Butter Pudding

A 'real old favourite' made in the traditional way but with the addition of whisky.



Tarte au Citron

A butter pastry tartlet filled with a zesty lemon filling.

12 portions £24.00



Treacle Tart

A butter pastry tartlet filled with a traditional moist syrup filling, topped with Amaretti biscuit.

12 portions £24.00

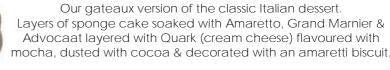
Cheesecake

A smooth cheesecake filling on a digestive crumb case with a variety of different toppings.

Strawberry * Blackcurrant * Raspberry * Orange * Pineapple * Chocolate

8 portion £22.50 14/16 portion £43.00

Tiramisu



16 portion £39.50

Fruit Flans

A sponge or pastry butter base coated in chocolate topped with a layer of confectioners custard and topped with your choice of the following glazed fruits: Fruits of the Forest Strawberries Mixed Fruit

> 4/6 portions £7.50 (pastry case only) 12/14 portions £30.00

Red Velvet Mousse

Red Velvet sponge,

layered with raspberry

jam & cream cheese

fresh cream mousse.

8 Portion

f19.00

12 Portion

£28.500

6 Portion

£38.00



Triple Chocolate Dessert

A delicious combination of dark rich chocolate sponge, milk and white chocolate fresh cream mousses, topped with a layer of chocolate fudge

> 8 portions £22.50 12 portion £33.00 16 portions £43.00



Apple & Caramel

Dessert Bomb

A vanilla sponge layered with

a chopped apple fruit filling

& caramel mousse.

Chocolate Dessert Bomb

A chocolate sponge layered with milk chocolate mousse & chocolate fudge. Finished with dark chocolate blossom.



Raspberry & White Chocolate Dessert Bomb

A vanilla sponge layered with white chocolate mousse, fresh raspberries & raspberry filling. Finished with white chocolate blossom.

8 Portion £24.00 14 Portion £40.00



Belgian Chocolate Luxury Desserts

Baileys After Dinner Dessert

A Belgian milk chocolate hoop filled with Bailey's Irish Cream mousse and layers of chocolate sponge. Shards of milk chocolate top this dessert to give it a dramatic look

8 portion £31.00

14 portion £43.00

Strawberry & Champagne After Dinner Dessert

A strawberry & champagne mousse on a light sponge base surrounded by a Belgian white chocolate hoop, topped with white chocolate shards and strawberries.

8 portion £31.00

14 portion £43.00



Chocolate Mint Dessert

A Belgian Dark chocolate hoop filled with peppermint mousse and chocolate sponge. This is all topped with chocolate shards and peppermint truffles.

8 portion £31.00

14 portion £43.00

Caramel & Orange After Dinner Dessert

A new addition to our range of after dinner desserts. This is a dark chocolate hoop layered with chocolate sponge, a tangy orange filling and caramel fresh cream mousse. This highly decorative gateaux is then finished with shards of dark and caramel chocolate.

8 portion £31.00

14 portion £43.00



