

Gateaux and Dessert Price List

Slattery PATISSIER & CHOCOLATIER

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

Prices valid from September 2017

Profiterole Pyramid



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 £21.00 50 balls £35.00
80 balls £58.00



Profiterole Bowl

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

20 ball bowl £17.50

Raspberry Delight



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

8 Portion £19.00 12 Portion £26.50
16 Portion £35.50

Fusion Gateaux



The essential dessert for those people who can't decide which one to have! This gateaux comprises of 4 different quarters: 3 slices of chocolate & Baileys mousse with chocolate sponge, 3 orange mousse with orange sponge, 3 portions of a Tia Maria soaked sponge with coffee mousse and 3 Strawberry mousse with sponge and fresh cream.

12 Portions £29.50



Summer Fruits Fusion Gateaux

This gateaux comprises of 4 different quarters: 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 £29.50

Strawberry or Raspberry Surprise

Two layers of chocolate sponge cake layered with strawberry or raspberry fresh cream mousse, topped with whole glazed strawberries or raspberries and chocolate flakes on the sides.



12 portion £26.00 16 portion £35.50

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 £17.50 16 portion £36.50



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 £17.00 12 portions £26.50
16 portions £35.50

Strawberry Fraisier

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



8 portions £18.00 12 portions £27.50
16 portions £36.50

Chocolate Fudge Gateaux



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

8 portions £16.00 12 portions £24.00
14 /16 portions £31.50

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 £26.00 14 portion £35.50

Fresh Cream Roulades

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

10 portions £17.50

Chocolate & Cherry Roulade

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

10 portions £17.50

Dish Trifles

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

6 portion dish £10.50
10 portion dish £15.50

Black Forrest Trifle

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

6 portion dish £11.50
10 portion dish £16.50

Mini 'Afternoon Tea' Creams

Mini versions of many of our popular cakes available in a bite size version.

If you can't decide which cake to have, why not have a selection of lots of different ones? 2 per person is recommended. Varieties include:

Fancies (non cream): Chocolate brownies, almond slice, lemon slice, carrot cake & caramel shortbread

Cream cakes: Profiteroles, cream horns, fruit vacherans, meringue shells, apple turnovers & Savoy's.

Chocolate mousse cups: Strawberry, lemon, chocolate and raspberry mousses.
Fruit tarts in assorted flavours.

90p each (selections include a mix of varieties unless specific types are asked for)



Fresh Cream Gateaux

A very popular cake that we can make them 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 £15.50 12 Portion £23.00 16 Portion £31.50

* Add a chocolate disc with a message on top for an extra £2.00

* We can add an extra layer of sponge into any of the above sizes for an additional £2.00



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.

12 portion £26.00 8 portion £18.75
16 portion £35.50



Large Fresh Cream Gateaux

A fresh cream and sponge layered cake, with chopped fruit inside and decorated with glazed fruit 'pizza style' on top. We can leave the sides plain or coat them with chocolate

25 Portions £52.00
80 Portions £105.00
160 Portions £180.00

50 Portions £80.00
120 Portion £140.00
200 Portions £220.00

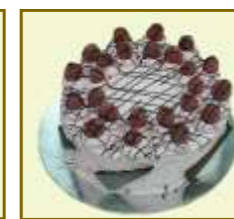
Fresh Cream Mousse Gateaux



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 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 chocolate sponge layered 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 chocolate sponge layered with blackcurrant pie filling and forest fruits fresh cream mousse, coated in forest fruits mousse topped with glazed mixed berries

8 Portion £15.50 12 Portion £23.00 16 Portion £31.50

* Add a chocolate disc with a message on top for an extra £2.00

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 £26.00 14 portions £35.00

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 £26.00 14 portions £35.00



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 £32.50



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 £32.50

Cheesecake

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

Strawberry * Blackcurrant * Raspberry * Orange * Pineapple * Chocolate

8 portion £18.00

14 / 16 portion £35.50

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.

14 portions £32.50



Toffee Cake

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

14 portions £32.50



Tiramisu



Our gateaux version of the classic Italian dessert. Layers of sponge cake soaked with Amaretto, Grand Marnier & Advocaat layered with Quark (cream cheese) flavoured with mocha, dusted with cocoa and decorated with an ameretti biscuit.

16 portion £33.50

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 £26.00

14 portions £35.50



Caramel & Chocolate Cake

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

14 portions £32.50



Chocolate & Lemon Cake

Soft vanilla sponge cake layered with a delicious 'zingy' lemon buttercream and chocolate fudge.

14 portions £32.50

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 £6.25 (pastry case only)

12/14 portions £25.00

Carrot Cake

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

12 portions £32.50



Strawberry Torte

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

14 portions £32.50



Chocolate Dessert Bomb

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

8 portion £20.00 14 portion £33.50



Apple & Caramel Dessert Bomb

A vanilla sponge layered with a chopped apple fruit filling and caramel mousse. Finished with caramel chocolate blossom.

8 portion £20.00 14 portion £33.50



Chocolate Neapolitan

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

14 portions £32.50



Fruit Crumbles

Traditional crumble just ready to be heated

*Apple & sultana * Cherry
* Pear & Ginger * Rhubarb

6/8 servings £12.00

Bread and Butter Pudding

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

12 portions £19.50



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 £26.00

14 portion £35.50

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 £26.00

14 portion £35.50



Pecan Pie

Traditional American Pecan Pie in a shortcrust pastry case

12 portions £29.50

Dutch Apple Pie

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

12 portions £21.00



Tarte au Citron

A butter pastry tartlet filled with a zesty lemon filling.

12 portions £19.50



Builders Apple Pie

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

12 portions £21.00



Treacle Tart

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

12 portions £19.50



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 £26.00

14 portion £35.50

Caramel and 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 £26.00

14 portion £35.50

