



Last Course



2021 PRICE LIST

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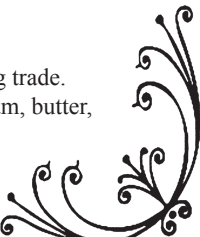

6 The Puddings, Quiches & Savoury Tarts

Last Course Patisserie Ltd for the authentic taste

Continental and English Flans and Puddings


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www.lastcoursepatisserieltd.co.uk



We are a small local company established in 1986 producing high quality, hand made desserts for the catering trade. All our products are made fresh to order. They are made on our premises with the best ingredients i.e. fresh cream, butter, genuine liqueur, Belgian chocolate and fresh fruit (as available).

Truffle Tortes




	Portions	Price per portion		Price
<u>Truffle Torte *</u> Certainly the richest and smoothest dessert you have ever tasted. An incredible combination of rum, Belgian chocolate and double cream.	20	£1.45		£29.00
<u>Black Cherry & Kirsch Truffle Torte *</u> A different take on our popular dark truffle torte. Decorated with Black Cherries and dark Belgian chocolate.	20	£1.45		£29.00

Traditional Desserts and Tarts

<u>Lemon Meringue Pie</u> A wonderful tart yellow filling topped with lashings of meringue.	14	£1.46		£20.50
<u>Bakewell Tart *</u> A traditional Lancashire dessert, delicious served hot or cold.	14	£1.32	 	£18.50
<u>Banoffee Pie *</u> A biscuit base with a toffee filling and a layer of fresh banana topped generously with fresh cream.	16	£1.53		£24.50
<u>Morello Cherry Pie *</u> Shortcrust pastry pie filled with morello and black cherries.	14	£1.25		£17.50
<u>Blueberry Bakewell *</u> Juicy blueberries combined with the Bakewell tart are a yummy addition.	14	£1.32	 	£18.50
<u>Keylime Pie</u> A sharp lime, creamy mousse set on a biscuit base.	16	£1.24		£19.95
<u>Raspberry Meringue Pie</u> A meringue dessert made in heaven! If you are a fan of our lemon meringue, you will love this.	14	£1.46		£20.50
<u>Iced Cherry Bakewell *</u> Our wonderful bakewell with nuggets of cherry inside with an iced topping.	14	£1.32		£18.50
<u>Orange Bakewell</u> A twist on our traditional bakewell. We have an infusion of fresh orange zest then decorated with fresh orange.	14	£1.32		£18.50

Roulades

Our own genoise sponge generously filled with double cream and the flavour of your choice. All individually and beautifully decorated.

Mandarin and Cointreau  * Mint and Chocolate * Caramel and praline  * 12	12	£1.58		£19.00
Blackcherry and Kirsh * Orange & Lemon Roulade * Strawberry  * White Chocolate and Raspberry *	12	£1.62		£19.50

Indulgent Range

<u>Strawberry Shortbread Indulgence *</u> A base of vanilla cheesecake, topped with strawberries, white chocolate and shards of shortbread.	20	£1.45		£29.00
<u>Chocolate Indulgence *</u> A base of vanilla cheesecake topped with Mars Bars, brownies, fudge and chocolate.	20	£1.45		£29.00

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Chocolate Classics





	Portions	Price per portion		Price
<u>White Chocolate & Strawberry Tart</u> Smooth white chocolate, cream and crème fraiche combined beautifully with a layer of fresh strawberries & chopped chocolate brownie.	16	£1.43		£23.00
<u>White Rocky Road*</u> Maltesers and marshmallows are folded into a wonderful white chocolate mixture. Decorated with marshmallows and maltesers.	20	£1.30		£26.00
<u>Chocolate Pecan Pie *</u> A wonderful combination of chocolate and pecan nuts. A very rich dessert indeed.	14	£1.37	N	£19.25
<u>Mud Pie *</u> A luscious American chocolate dessert. The rich, yet wonderfully light chocolate cream is set on a crunchy chocolate base. A real American dream.	18	£1.27		£22.95
<u>White Chocolate and Raspberry Tart</u> Smooth white chocolate, cream and creme fraiche blended together on a layer of raspberries and chocolate brownies.	16	£1.43		£23.00
<u>Daim Bar Chocolate Pie *</u> Chocolate and toffee filling set on a ginger biscuit base decorated with chunks of Daim bar and white and dark Belgian chocolate.	18	£1.38	N	£25.00
<u>White Chocolate Mud Pie *</u> White chocolate version of the traditional mud pie. Absolutely scrumptious.	18	£1.27		£22.95
<u>Mud Pie Duo *</u> A layer of dark Mud pie, topped with a layer of white Mud pie decorated with chocolate cigarillos.	18	£1.30		£23.50
<u>Rocky Road *</u> Brownies and marshmallows are folded into a wonderful chocolate mixture. Decorated with marshmallows & drizzled with chocolate.	20	£1.30		£26.00
<u>Chocolate and Orange Tart *</u> A moist chocolate and orange tart.	14	£1.33		£18.75
<u>Chocolate Fudge Cake *</u> For those who need a slightly more “British” finish our chocolate fudge cake is perfect. Beautiful served warm.	16	£1.37		£22.00
<u>Salted Caramel Chocolate Cake *</u> Moist chocolate cake with a layer of salted caramel, covered with rich chocolate, decorated with truffles and a drizzle of caramel.	16	£1.46		£23.50
<u>White Chocolate Devil Cake *</u> Imagine our moist chocolate cake enrobed with a white chocolate and cream cheese frosting with a hint of orange.	16	£1.46		£23.00
<u>Salted Caramel Chocolate Tart *</u> A butter pastry, a layer of caramel topped with a rich chocolate filling.	20	£1.25		£25.00
<u>Luxury. Chocolate Brandy Tiffin *</u> Fabulous combination of biscuits doused in brandy, mixed with chocolate, butter, syrup and cherries. Decorated with chocolate ganache.	18	£1.36		£24.50
<u>Mint Chocolate Rocky *</u> Brownies, marshmallows and Mint Aero folded into chocolate mint mixture.	20	£1.32		£26.50
<u>Rolo Rocky *</u> Chocolate, caramel rocky topped with rolo’s, marshmallows, toffee and white choc curls.	20	£1.32		£26.50
<u>Tiffin Rocky Road*</u> Our fabulous Rocky Road is indulgently filled and decorated with cherries, marshmallows, biscuits, brownies and white chocolate.	20	£1.32		£26.50
<u>White Chocolate and Raspberry Mud Pie *</u> Rasp coulis is folded into the white chocolate with a marblised effect, then decorated with chocolate fans.	18	£1.27		£22.95

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Individual Desserts

	Portions	Price per portion		Price
<u>Mint Rocky Brownie *</u> A mint ganache with mint chocolate, marshmallows and biscuits on top.	Box of 21	£1.35		£28.50
<u>Chocolate Brownies *</u> Wonderfully Chocolatey brownie rectangles smothered with rich Belgian chocolate and double cream fudge, devilishly good served hot!	Box of 21	£1.35		£28.50
<u>Salted Caramel Chocolate Brownies *</u> Our fabulous brownies have a layer of salted caramel, then our rich double cream fudge and a drizzle of caramel.	Box of 21	£1.35		£28.50
<u>Speculoos Brownies *</u> Our wonderful rich brownies with a smooth speculoos ganache.	Box of 21	£1.35		£28.50
<u>Les Bavaoïses *</u> Set on a plain sponge base, delicate bavaoïses, beautifully decorated. Flavours available: Dark Chocolate, Raspberry, Orange, Passion Fruit.	Box of 16	£1.37		£22.00

Apple Desserts

<u>Normandy Apple Tart *</u> A layer of sliced Bramley apples soaked in Calvados is displayed on a bed of puréed apples.	14	£1.42		£20.00
<u>Dutch Apple Pie *</u> Fresh Bramley apples are cooked with brown sugar, spices and sultanas. The pie is finished with pastry latticing and glazed.	14	£1.28	 	£18.00
<u>Apple Pie *</u> Bramley apples and a little mixed spice make a perfect filling for this pie.	14	£1.25	 	£17.50
<u>Luxury Apple and Berry Pie *</u> Bramley apples mixed with forest berries are attractively decorated with a lattice top.	14	£1.42	 	£20.00
<u>Apple Paris Tart *</u> A layer of sliced Bramley apples is displayed on a layer of crème patissière, then glazed.	14	£1.46		£20.50
<u>Apple Fruit Crumble Tarts *</u> A luscious filling of Bramley apples with fruit of your choice topped with brown sugar butter crumble. Apple/Plum Apple/Cherry Apple/Blackberry.	18	£1.33		£24.00

Panna Cotta's

A chic Italian Light Custard that has a "sexy wobble"				
Black Cherry and Kirsch	16	£1.31		£21.00
Vanilla	16	£1.31		£21.00
Baileys	16	£1.31		£21.00
Mango	16	£1.31		£21.00
Gin and Tonic	16	£1.31		£21.00







Baked Cheesecakes

	Portions	Price per portion	Price
<u>Speculoos Cheesecake *</u> Fabulous flavoured cheesecake topped with crushed lotus biscuits.	18	£1.55	£28.00
<u>Muscovado and Cherry *</u> A super creamy muscovado cheesecake mixture topped with morello cherries.	18	£1.55	£28.00
<u>Baked Lemon Curd Cheesecake *</u> The tang of lemon and the creaminess of the cheese make a great partnership finished with a lemon curd glaze.	18	£1.55	£28.00
<u>Baileys Cheesecake *</u> Wonderfully smooth & creamy with a powerful flavour of Baileys - yum!	18	£1.55	£28.00
<u>Orange Curd Cheesecake *</u> Fabulous combination of orange and cheese finished with orange curd.	18	£1.55	£28.00
<u>Honeycomb Cheesecake *</u> Honeycomb is folded into our rich cheese mixture and baked.	18	£1.55	£28.00
<u>Baked Lemon & Ginger Cheesecake *</u> A match made in heaven!! Fresh lemon and crushed ginger folded into soft cheese and cream.	18	£1.55	£28.00
<u>Caramelised Apple Crumble Cheesecake *</u> A base of caramelised apple, topped with the cheese mixture and finished with crumble.	18	£1.55	£28.00
<u>Vanilla Baked Cheesecake *</u> Simply a classic, vanilla pods mixed into our luxury cream cheese mixture.	18	£1.55	£28.00
<u>Salted Caramel Chocolate Cheesecake *</u> A base of salted caramel then a layer of cheese mixture finished with chocolate ganache and caramel.	18	£1.55	£28.00
<u>Carrot Cake Cheesecake *</u> A layer of carrot cake, then luxury cheesecake topped with carrot cake frosting.	18	£1.55	£28.00
<u>Lemon Meringue Cheesecake *</u> Citrus baked cheesecake generously topped with broken baked meringue.	18	£1.55	£28.00
<u>Caramel Fudge Cheesecake *</u> Caramel cheesecake generously smothered with luxury caramel and fudge pieces.	18	£1.55	£28.00

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The Treacle Section





<u>Treacle Tart *</u> A typical sticky pudding finished with a pastry latticing.	14	£1.28		V	£18.00
<u>Pecan Treacle Tart *</u> Our fabulous treacle tart topped with pecan nuts	14	£1.37		N V	£19.25
<u>Treacle Orange Tart *</u> The old nursery dessert with a difference! Sweet and sticky with fresh orange marmalade added.	14	£1.37		V	£19.25
<u>Treacle Lemon Tart *</u> If you like your treacle tart a little tangy, this is the one for you.	14	£1.37		V	£19.25
<u>Ginger Treacle Tart *</u> Crushed ginger takes the traditional treacle tart to another level.	14	£1.37		V	£19.25
<u>Toffee Apple Treacle *</u> Treacle mixture and Bramley apples topped with a lattice of toffee.	14	£1.37		V	£19.25

Fruit & Apple Pies

	Portions	Price per portion		Price
A shortcrust pastry case filled with stewed Bramley apples together with: Apple and Apricot * Apple and Blackcurrant * Apple and Morello Cherry * Apple and Raspberry * Apple and Blackberry *	14	£1.35	 	£19.00

Pavlovas

Our famous meringue shell made with fresh egg white and caster sugar is now larger, and the inside is coated with a layer of Belgian chocolate.
 (The chocolate helps seal the shell from the cream to keep it stable longer!)

Caramel and Praline , Fruit of Forest, Toffee & Almond , Strawberry, Raspberry, Malteaser Pavlova, White Chocolate & Raspberry, Daim Bar Pavlova .	12	£1.79		£21.50
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Set Cheesecakes

Luxury Cheesecakes *

All our cheesecakes are made with fresh cream, eggs and cream cheese. The fruit as well as being displayed on top is also folded into the cheese mixture for extra richness.

Mango, Strawberry, Mandarin, Raspberry,  Blueberry	16	£1.53		£24.50
White Chocolate & Raspberry, Malteaser.	18	£1.41		£25.50

Tortes and Tarts

Millionaire Tart *

Set on a biscuit base, a layer of condensed milk and butter fudge, topped with a double cream and Belgian dark chocolate frosting. Finished with white chocolate.

	16	£1.53		£24.50
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Italian Walnut Flan *

Syrup, honey and double cream are mixed together with chopped walnuts, placed in a pastry case and baked. Fans of our treacle tart will certainly enjoy this dessert.

	14	£1.42		£20.00
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Tarte au Citron

A gorgeous creamy rich filling poured into a crispy all butter sweet pastry. (made with double cream)

	16	£1.56		£25.00
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Apple & Blackberry Upsidedown Tart *

Apple and blackberries baked into a frangipan mix, glaze with a syrup and apricot glaze.

	16	£1.34		£21.50
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Mint Chocolate Tart

A rich combination of chocolate, butter, flour, sugar and mint, decorated with after eight mints.

	14	£1.35		£19.00
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Caramel Fudge Cake

Toffee cake enrobed with a chocolate caramel ganache and decorated with fudge pieces and white chocolate.

	16	£1.46		£23.50
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Fruit Frangipans





A shortcrust pastry case is filled with a rich frangipan, topped with fruit of your choice, then decorated with a pastry lattice.

Black Cherry, Pear, Plum. *	14	£1.50	 	£21.00
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The Puddings

	Portions	Price per portion		Price
<p><u>Sticky Toffee Pudding *</u> Our own rich, moist toffee cake with dates, supplied with a generous portion of homemade toffee sauce.</p>	14	£1.30		£18.25
<p><u>Luxury Bread and Butter Pudding *</u> Philip's special recipe, made with double cream. His favourite pudding – need I say more!</p>	16	£1.18		£19.00
<p><u>Lemon Brioche Pudding *</u> The combination of lemon and brioche baked with double cream is pure perfection.</p>	16	£1.18		£19.00
<p><u>Bailey Brioche Pudding *</u> Soft Brioche baked with double cream & Bailey, superb!!</p>	16	£1.21		£19.50

Quiches & Savoury Tarts

A small selection of highly individual products

These are made in small batches then quickly frozen. They can be supplied frozen or defrosted if you need to use them on the day of delivery.

Please note: we only freeze our quiches, not our desserts which are supplied fresh!!

Quiches

Gruyère and Walnut
 Salmon & Broccoli
 Mediterranean Roasted Vegetables
 Stilton, Pear and Hazelnut
 Chorizo and Red Pepper.



£21.50

Recommended Shelf Life

All fresh cream products: 2 days. All other products: 4/7 days
 All our products should be kept refrigerated (+1°C to +4°C).

* Products that can be frozen.  Products that can be served hot  Gluten Free products

 Products that contain nuts  Vegan products

Warning: All our products may contain traces of nuts!! We do not knowingly use G.M. products

Terms

Terms are cash on delivery unless we have agreed credit facilities.
 Payment by account to reach us no later than the 14th day of each month following delivery.

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