



2026 PRICE LIST

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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
Truffle Torte * Certainly the richest and smoothest dessert you have ever tasted. An incredible combination of rum, Belgian chocolate and double cream.	20	£1.95	£39.00
Black Cherry & Kirsch Truffle Torte * A different take on our popular dark truffle torte. Decorated with Black Cherries and dark Belgian chocolate.	20	£1.95	£39.00
Raspberry Truffle Torte * Raspberries folded into our rich truffle torte. Decorated with chocolate and raspberry coulis.	20	£1.95	£39.00

Traditional Desserts and Tarts

Lemon Meringue Pie A wonderful tart lemon filling topped with lashings of meringue.	14	£2.00	£28.00
Bakewell Tart * A traditional Lancashire dessert, delicious served hot or cold.	14	£1.75	  £24.50
Banoffee Pie * A biscuit base with a toffee filling and a layer of fresh banana topped generously with fresh cream.	16	£2.00	£32.00
Morello Cherry Pie * Shortcrust pastry pie filled with morello and black cherries.	14	£1.71	  £24.00
Blueberry Bakewell * Juicy blueberries combined with the Bakewell tart are a yummy addition.	14	£1.82	  £25.50
Iced Cherry Bakewell * Our wonderful bakewell with nuggets of cherry inside with an iced topping.	14	£1.89	 £26.50
Chocolate Banoffee Yummy chocolate caramel, bananas, then cream decorated with chocolate.	16	£2.00	£32.00
Millionnaire 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	£1.90	£30.50
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	£1.85	 £26.00
Tarte au Citron A gorgeous creamy rich filling poured into a crispy all butter sweet pastry. (made with double cream)	18	£1.83	£33.00
Luxury Apple and Berry Meringue Pie Bramley apples and fruits of the forest set in a pastry case and topped with meringue.	14	£2.07	£29.00

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Chocolate Classics

	Portions	Price per portion	Price
White Rocky Road* Malteasers and marshmallows are folded into a wonderful white chocolate mixture. Decorated with marshmallows and malteasers.	20	£1.85	£37.00
Chocolate Pecan Pie * A wonderful combination of chocolate and pecan nuts. A very rich dessert indeed.	14	£1.85	£26.00
Mud Pie * A luscious American chocolate dessert. The rich, yet wonderfully light chocolate cream is set on a crunchy chocolate base. A real American dream.	18	£1.66	£30.00
Daim Bar Chocolate Pie * Chocolate and toffee filling set on a biscuit base decorated with chunks of Daim bar and white and dark Belgian chocolate.	18	£1.91	£34.50
White Chocolate Mud Pie * White chocolate version of the traditional mud pie. Absolutely scrumptious.	18	£1.66	£30.00
Mud Pie Duo * A layer of dark Mud pie, topped with a layer of white Mud pie decorated with chocolate cigarrellos.	18	£1.75	£31.50
Rocky Road * Brownies and marshmallows are folded into a wonderful chocolate mixture. Decorated with marshmallows & drizzled with chocolate.	20	£1.85	£37.00
Salted Caramel Chocolate Tart * A butter pastry, a layer of salted caramel topped with a rich chocolate filling.	20	£1.75	£35.00
Mint Chocolate Rocky * Brownies, marshmallows and Mint Aero folded into chocolate mint mixture.	20	£1.85	£36.00
Rolo Rocky * Chocolate, caramel rocky topped with rolo's, marshmallows, toffee and white choc curls.	20	£1.85	£36.00
Dark Chocolate & Pistachio Tart * A layer of pistachio cream and roasted pistachios encased in a butter pastry, then topped with a rich chocolate filling, decorated with pistachio.	20	£1.82	£36.50

Cake Section

Caramel Fudge Cake Toffee cake enrobed with a chocolate caramel ganache and decorated with fudge pieces and white chocolate.	16	£2.03	£32.50
Chocolate Fudge Cake * For those who need a slightly more "British" finish our chocolate fudge cake is perfect. Beautiful served warm.	16	£1.95	£30.50
Salted Caramel Chocolate Cake * Moist chocolate cake with a layer of salted caramel, covered with rich chocolate, decorated with chocolate curls and a drizzle of caramel.	16	£2.03	£32.50
Lemon Cake * A light lemon cake enrobed with fresh lemon icing.	16	£1.95	£30.50
Swiss Apple Cake * Delicious sponge baked with fresh apple and spices, with a brown sugar topping.	20	£1.50	£30.00



Brownies

	Portions	Price per portion	Price
Chocolate Brownies * Wonderfully Chocolatey brownie rectangles smothered with rich Belgian chocolate and double cream fudge, devilishly good served hot!	Box of 21	£1.78	 £37.50
Salted Caramel Chocolate Brownies * Our fabulous brownies have a layer of salted caramel, then our rich double cream fudge and a drizzle of caramel.	Box of 21	£1.85	 £39.00

Apple Desserts

Normandy Apple Tart * A layer of sliced Bramley apples soaked in Calvados is displayed on a bed of puréed apples.	14	£2.07	 £29.00
Dutch Apple Pie * Fresh Bramley apples are cooked with brown sugar, spices and sultanas. The pie is finished with pastry latticing and glazed.	14	£1.78	  £25.00
Apple Pie * Bramley apples and a little mixed spice make a perfect filling for this pie.	14	£1.78	  £25.00
Luxury Apple and Berry Pie * Bramley apples mixed with forest berries are attractively decorated with a lattice top.	14	£1.85	  £26.00
Apple Paris Tart * A layer of sliced Bramley apples is displayed on a layer of crème patissière, then glazed.	14	£2.10	£29.50
Apple Fruit Crumble Tarts * A luscious filling of Bramley apples with fruit of your choice topped with brown sugar butter crumble. Apple/Plum Apple/Cherry Apple/Blackberry.	18	£1.77	 £32.00

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, Raspberry	NEW	Peach *	14	£1.96	  £27.50
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Roulades

Strawberry	12	£2.12	£25.50
White Chocolate and Raspberry	12	£2.12	£25.50
Biscoff	12	£2.12	£25.50
Lemon Curd Roulade	12	£2.12	£25.50

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Baked Cheesecakes

	Portions	Price per portion	Price
Speculoos Cheesecake * Fabulous flavoured cheesecake topped with crushed lotus biscuits.	18	£2.08	£37.50
Baked Lemon Curd Cheesecake * The tang of lemon and the creaminess of the cheese make a great partnership finished with a lemon curd glaze.	18	£2.08	£37.50
Baileys Cheesecake * Wonderfully smooth & creamy with a powerful flavour of Baileys - yum!	18	£2.08	£37.50
Honeycomb Cheesecake * Honeycomb is folded into our rich cheese mixture and baked.	18	£2.08	£37.50
Caramelised Apple Crumble Cheesecake * A base of caramelised apple, topped with the cheese mixture and finished with crumble.	18	£2.08	£37.50
Vanilla Baked Cheesecake * Simply a classic, vanilla pods mixed into our luxury cream cheese mixture.	18	£2.08	£37.50
Salted Caramel Chocolate Cheesecake * A base of salted caramel then a layer of cheese mixture finished with chocolate ganache and caramel.	18	£2.08	£37.50
Caramel Fudge Cheesecake * Caramel cheesecake generously smothered with luxury caramel and fudge pieces.	18	£2.08	£37.50
Mango and White Chocolate Cheesecake * Mango puree blended with cheesecake mixture then decorated with a mango glaze and white chocolate shards.	18	£2.08	£37.50
Raspberry Ripple Cheesecake * A layer of raspberry puree and raspberry pieces, topped with cheesecake mixture which is marbled with raspberry coulis then glazed.	18	£2.08	£37.50
Treacle Pecan Cheesecake * A wonderful combination of our rich cheesecake topped with treacle and pecans.	18	£2.08	£37.50
Tiramisu Cheesecake * Coffee and amaretto soaked boudoir fingers layered with our cheesecake, topped with cocoa.	18	£2.08	£37.50
S'more Cheesecake * Chocolate flakes folded into vanilla cheesecake then topped with toasted marshmallows.	18	£2.08	£37.50

The Treacle Section

Treacle Tart * A typical sticky pudding finished with a pastry latticing.	14	£1.64			£23.00	
Pecan Treacle Tart * Our fabulous treacle tart topped with pecan nuts	14	£1.78				£25.00
Treacle Orange Tart * The old nursery dessert with a difference! Sweet and sticky with fresh orange marmalade added.	14	£1.78			£25.00	
Ginger Treacle Tart * Crushed ginger takes the traditional treacle tart to another level.	14	£1.78			£25.00	



Fruit & Apple Pies

Portions Price per portion

Price

A shortcrust pastry case filled with stewed Bramley apples together with:

Apple and Morello Cherry *Apple and Raspberry *

Apple and Blackberry *

14 £1.87



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£26.25

Individual 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!)

Fruit of Forest, Strawberry, Raspberry,

White Chocolate & Raspberry, Daim Bar Pavlova **N**

Box of 9 £2.83

£25.50

Malteaser Pavlova, Biscoff.

Box of 9 £2.83

£25.50

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.

16 £1.93

£31.00

White Chocolate & Raspberry, Malteaser,

18 £1.83

£33.00

Panna Cotta's

A chic Italian Light Custard that has a “sexy wobble”

Black Cherry and Kirsch / Vanilla / Baileys

16 £2.00

£32.00

The Puddings

	Portions	Price per portion	Price
<u>Sticky Toffee Pudding *</u> Our own rich, moist toffee cake with dates, supplied with a generous portion of homemade toffee sauce.	14	£1.64	 £23.00
<u>Luxury Bread and Butter Pudding *</u> Philip's special recipe, made with double cream. His favourite pudding – need I say more!	16	£1.56	 £25.00
<u>Lemon Brioche Pudding *</u> The combination of lemon and brioche baked with double cream is pure perfection.	16	£1.50	 £24.00
<u>Bailey Brioche Pudding *</u> Soft Brioche baked with double cream & Bailey, superb!!	16	£1.62	 £26.00
<u>Luxury Apple and Toffee Bread and Butter Pudding *</u> Oozing with toffee and apple. Great combination	16	£1.65	 £26.50
<u>Chocolate Brioche Bread & Butter Pudding *</u> Wonderful combination. A chocoholics dream.	16	£1.62	 £26.00

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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		£30.00
Stilton, Pear and Hazelnut		£28.00
Chorizo and Red Pepper.		£30.00

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

 Products that contain nuts  Vegan products

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