



This Christmas
from
The North Family

Christmas and New Year
Specials

2013

0116 2302263

Individuals

Lemon Charlotte Delice

Tangy lemon mousse with cream and fresh lemon zest, lined with a biscuit coullier.
A light and refreshing choice

Retro Black forest Gateaux

Chocolate sponge, Chantilly cream and cherries, flavoured with kirsch syrup
and hand finished with cherries and chocolate

White Chocolate and Bailey's Tipple Truffle

A creamy white chocolate truffle upon a Baileys soaked sponge with a marbled Bailey's
glazed top, decorated with white chocolate flake

Strawberry and Raspberry Bavois

A strawberry and raspberry mousse made with cream and lined with an almond sponge,
complete with a deep glazed finish and decorated with seasonal fruit

Delice Duo

An elegant marbled vanilla and cassis mousse duo, decorated with blackcurrants and a
deep glaze finish

Brandy Truffle Surprise

A rich chocolate truffle encasing a bulb of orange truffle, sitting upon a dark chocolate
sponge soaked in brandy, decorated with chocolate and physalis

Medium & Large Desserts

Lemon Meringue Roulade

A large luxurious lemon roulade filled with raspberries and fresh cream dusted with icing sugar

Christmas Celebration Dome (Large Only)

A dome of rich dark chocolate truffle and raspberries upon a framboise syrup soaked chocolate sponge and coated in marbled white and dark chocolate, decorated with berries. This is a strikingly attractive dessert guaranteed to impress!

Duo of Chocolate Cheesecake

A rich layered split white and dark chocolate cheesecake on a buttery biscuit base and chocolate glaze and garnished with an assortment of dark and white chocolate decoration

Christmas Cassis

Split vanilla and blackcurrant mousse encased by a raspberry striped genoise sponge soaked in syrup, topped with seasonal winter berries and glazed

St Nicholas Truffle

A festive dessert with a base of chocolate sponge soaked in brandy and a rich dark chocolate ganache in which almond praline, glacé cherries, sultanas and mixed peel are set. This dessert is enclosed by dark chocolate truffle, topped with almond praline brittle and dried fruits then finally dusted with cocoa powder

White Chocolate and Cranberry Roulade

Dark chocolate sponge soaked in cranberry syrup with a cranberry and white chocolate filling finished with seasonal decor

Strawberry and Raspberry Bavois

A strawberry and raspberry mousse made with cream, lined with an almond sponge complete with a deep glazed finish and decorated with seasonal fruit

Tarts

Citron Tart

Butter Pastry Case with a tangy lemon filling. Decorated seasonally.

Individual:- Medium:- Large:-

Spiced French Apple Tart

Sliced apple flavoured with seasonal spices on a butter pastry case. Glazed and decorated.

Individual:- Medium:- Large:-

Lemon Meringue Pie

A zesty lemon filling on a butter pastry case and topped with chewy meringue.

Individual:- Medium:- Large:-

Pear Frangipan Tart

An almond frangipan in a butter pastry case topped with pear and glazed.

Individual:- Medium:- Large:-

Chocolate and Amaretti Tart

Pastry tart with a chocolate filling topped with amaretti biscuit(s)

Individual:- Medium:- Large:-

Cutting Cakes

Medium:- Large:-

Large Victoria Sponge Cake

A traditional, light sponge, sandwiching a layer of jam and buttercream and dusted.

Large Chocolate Victoria

Light chocolate sponge filled with buttercream and jam and dusted.

Large Carrot Cake

A rich carrot cake filled with buttercream. Finished with a buttercream top and sprinkled with apricots, almonds and a drizzle of caramel.

Large Coffee and Walnut

Coffee and walnut flavoured sponge masked in buttercream and decorated with chopped walnuts and coffee beans.

Large Lemon Drizzle

Light lemon flavoured sponge filled with buttercream. Decorated with sugar and lemon zest.

Large St. Clements

A light vanilla sponge soaked in a lemon syrup, filled with orange buttercream and decorated.

Christmas Cakes and Yule Logs

Glazed Hunt Rich Fruit Cake

A glazed fruit cake topped with glacé fruits and nuts
Medium Large

Christmas Cake

Traditional Christmas fruit cake soaked in brandy, coated in marzipan, iced and decorated with seasonal items

Medium Large

Luxury Mince Pies –

Traditional rich mince pies, handmade and finished to a seasonal design

Christmas Strudel

Light filo pastry encasing seasonal fruit and dusted.
Individual:- Large:-

Decorated Yule Log, Full and Half size – Reference 18 /24

Half – / Full -

Chocolate sponge soaked in rum syrup, rolled with chocolate and walnut butter cream, coated with chocolate ganache, dusted with icing sugar and decorated with seasonal items

Savouries

Smoked salmon and broccoli tart flavored with stilton cheese

Sizes: 4 inches 8 inches 12 inches

Potato, leek and stilton tart seasoned with chives

Sizes: 4 inches 8 inches 12 inches

Mediterranean vegetable tart topped with feta or mozzarella cheese

Sizes: 4 inches 8 inches 12 inches

Creamy smoked ham, mushroom, red pepper and gruyere cheese tart

Sizes: 4 inches 8 inches 12 inches

Caramelised red onion and rocket or spinach quiche flavored with parmigiano reggiano

Sizes: 4 inches 8 inches 12 inches

Butternut squash and caramelised onion quiche

Sizes: 4 inches 8 inches 12 inches

Asparagus, goat's cheese and cherry tomato quiche

Sizes 4 inches 8 inches 12 inches

Turkey and Cranberry Tart

Sizes 4 inches 8 inches 12 inches

Sausage rolls

Made with tasty Dickinson and Morris pork sausage meat, onions, apple and seasoned with sage and cracked black pepper.

Twisted cheddar cheese straws

Made with puff pastry.