



PETES
SAVOURY &
DESSERT SELECTION

Offering the versatility to grace
restaurant, conference,
banqueting and
bistro menu's.

PBGP15
NEW



PBSP12
NEW



PGCP15
NEW



PGCP12
NEW



PLGP15
NEW



PRSQ12
NEW



PSBP12
NEW



PSMP12
NEW



PSAP25
NEW



STARTERS

*All prices are nett priced

Tart's

	CASE SIZE	UNIT SIZE	CASE PRICE	PTN PRICE
PBGP15 - Beetroot & Goats Cheese Tart <small>New</small> <small>VS</small>	15	100g	22.35	1.49
Short crust pastry tart deep filled with diced beetroot, red onion confit and goat cheese sauce topped with a round of goat cheese.				
PBSP12 - Butternut Squash & Mozzarella Tart <small>New</small> <small>VS</small>	12	100g	17.88	1.49
A crisp cheese pastry tart filled with soft onions and butternut squash, white sauce and topped with butternut squash and mozzarella cheese.				
PGCP15 - Goat Cheese & Cranberry <small>New</small> <small>VS</small>	15	100g	22.35	1.49
Deep cheese tart filled with a sauce containing goat cheese and spring onions topped with crumbled goats cheese and cranberries.				
PGCP12 - Goats Cheese & Sunblush Tomato Tart <small>New</small> <small>VS</small>	12	100g	17.88	1.49
Small crisp cheese pastry tart filled with goat cheese mornay sauce, topped with vegetables, sunblush tomato, cheddar cheese and red pesto.				
PLGP15 - Leek, Gruyere & Tomato Confit Tart <small>New</small> <small>VS</small>	15	100g	22.35	1.49
A savoury cheese pastry tart deep filled with tomato confit, soft leeks and a gruyere cheese sauce, finished with red onion rings and red leicester crumb.				

Seafood

PRSQ12 - Rosette of Smoked Salmon and Prawns <small>New</small>	12	86g	17.88	1.49
Smoked salmon and prawns with a centre of smoked salmon and cream cheese mousse.				
PSAP25 - Salmon & Asparagus Shot <small>New</small>	25	1ptn	27.25	1.09
A clear shot glass filled with a layer of smoked salmon mousse and a layer of asparagus.				
PSBP12 - Salmon Blinis <small>New</small>	12	75g	15.48	1.29
Cone shaped smoked salmon blinis with smoked salmon mousse.				
PSMP12 - Smoked Salmon with Mustard Centre <small>New</small>	12	100g	17.88	1.49
A smoked salmon mousse containing cream cheese, cream and herbs with a soft centre of citrus lemon, mustard dill and mixed herb dressing, topped with smoked salmon.				



WF CODE: BPSP45
PETES TIP **Salmon & Asparagus Shot**
Try serving with Panesco's sesame & nigella panini, lightly toasted & sliced. With a dash of Red Pepper Chefs drizzle.

Pate

	CASE SIZE	UNIT SIZE	CASE PRICE	PTN PRICE
PCLP02 - Chicken Liver & Brandy Pate Block <small>New</small>	2	1kg	15.98	7.99
Rich, firm and smooth chicken liver pate flavoured with brandy.				
PCLP01 - Chicken Liver & Cranberry Pate <small>New</small>	12	85g	15.48	1.29
Rich chicken liver pate with tangy cranberries.				
PCLP12 - Chicken Liver Provence <small>New</small>	12	85g	11.88	0.99
Smooth and rich pate, flavoured with fresh herbs and blended with cream, topped with a butter glaze.				
PISP25 - Chicken Liver with Irish Stout Pate Shot <small>New</small>	25	1ptn	27.25	1.09
A shot glass containing layers of stout pate with chicken livers topped with a garlic cream.				
PCCP01 - Coarse Country Pate Block - Ardennes Style <small>New</small>	2	1kg	13.98	6.99
Desc...				
PGBP12 - Country Game Pate with Blueberry Chutney <small>New</small>	12	85g	15.48	1.29
A rich game pate with a blueberry chutney centre.				
PDOPI2 - Duck, Orange and Raisin Pate <small>New</small>	12	85g	15.48	1.29
A rich and firm duck pate garnished with mandarins.				

Nut Loaf

PCNP12 - Carrot, Hazelnut & Coriander Nut Loaf <small>New</small> <small>VS</small>	12	100g	19.19	1.60
Carrot, hazelnut and coriander loaf with sultanas.				
PPCP12 - Parsnip Chestnut & Wild Cranberry Nut Loaf <small>New</small> <small>VS</small>	12	180g	19.19	1.60
Coarse textured nut loaf with seasonal herbs and tangy cranberries.				

Chef's Drizzles

SBDP06 - Beetroot <small>New</small> <small>VS</small>	6	250ml	17.99	3.00
SADP06 - Green Apple <small>New</small> <small>VS</small>				
SRPP06 - Red Pepper <small>New</small> <small>VS</small>				
SSCP06 - Spicy Carrot <small>New</small> <small>VS</small>				
SYPP06 - Yellow Pepper <small>New</small> <small>VS</small>				
Add flavours & enhance the visual appeal with our chef's drizzles.				



WF CODE: DSEPO6
PETES TIP **Duck, Orange & Raisin Pate**
Served with a drizzle of spicy carrot with the perfect accompaniment of Supreme Fruit Confect, a fully baked loaf flavoured with dried plums, apricots, raisins, sunflower seeds and peanuts.

PCCP01
PCLP02
NEW



PCLP12
NEW



PGBP12
NEW



PISP25
NEW



Chef's Drizzles
NEW



PCNP12
NEW



PPCP12
NEW





DESSERT

PETES DESSERTS



*All prices are nett priced



DRLP12
DTCP12
DSWP12
DCAP12
NEW

Individual Torte, Delice & Tarte

	CASE SIZE	UNIT SIZE	CASE PRICE	PTN PRICE
DCBP16 - Chocolate Blood Orange Torte Teardrop Rich chocolate orange truffle, set on a chocolate sponge base, topped with a light blood orange mousse with an apricot glaze.	16	1ptn	22.38	1.39
DFTP15 - Fruit Tart Crème patisserie set in a sweet pastry case topped with glazed woodland fruit.	10	1ptn	11.99	1.19
DLLC20 - Lemon & Lime Bavaois A light lemon and lime mousse set on a vanilla sponge base topped with a lemon glaze.	16	1ptn	22.38	1.39
DLBP16 - Lemon Meringue Bavaois A light lemon mousse set on a vanilla jaconde sponge encasing meringue sugar syrup topped with lemon glaze.	16	1ptn	22.38	1.39
DRLP12 - Raspberry & Lemon Aztec ^{NEW} Sweet summer berries with a tart lemon cheesecake and finished with a sharp raspberry glaze.	12	1ptn	16.79	1.39
DRWP16 - Raspberry & White Chocolate Torte ^{NEW} Smooth, rich, Belgian white chocolate smothered over a layer of raspberries topped with a single raspberry and dark chocolate curls.	16	1ptn	22.38	1.39

DSTP75 - Signatures Trio of Chocolate 3 classic chocolate desserts.	75	1ptn	41.93	0.56
DTCP12 - Sticky Toffee Caramel Aztec ^{NEW} Crumbled sticky date pudding with a caramel mousse, dulce de leche toffee and decorated with dark chocolate shavings.	12	1ptn	16.79	1.39
DSVC20 - Strawberries with Cream A light strawberry mousse encasing a strawberry compot topped with fresh cream and a strawberry.	16	1ptn	22.38	1.39
DSWP12 - Strawberry & White Chocolate Aztec ^{NEW} A combination of Belgium white chocolate and smooth strawberry mousse topped with a strawberry glaze.	12	1ptn	16.79	1.39
DITC20 - Tiramisu Torte Italian soaked liquer sponge fingers with rich cream cheese dusted with dark cocoa.	16	1ptn	22.38	1.39
DCAP12 - Trio of Chocolate Aztec ^{NEW} Layered dark and white chocolate mousse finished with a dark chocolate ganash, and decorated with a white chocolate fanderol.	12	1ptn	16.79	1.39
DCHP15 - White & Dark Chocolate Heaven Tart Rich white and dark chocolate set in a sweet pastry case.	15	1ptn	19.49	1.29



DRWP16
NEW



DSVC20



DITC20



DCHP15



DSTP75

PETES TIP Aztec Desserts
This is a very versatile range with no preparation needed ideal for any menu. Being in its own lidded container it is great to display in any café bar & deli but also looks the part on any dessert menu.

DESSERT

PETES DESSERTS

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Individual Traditional Desserts

	CASE SIZE	UNIT SIZE	CASE PRICE	PTN PRICE				
DADP16 - After Dinner Mint Truffle <small>NEW</small> Mint chocolate set on a chocolate sponge base, topped with crispy mini mint crunch.	16	1ptn	22.38	1.39				
DAPP12 - Apple, Sultana & Cinnamon Pie <small>NEW</small> British Bramley apples blended with juicy sultanas and a hint of cinnamon encased in a crisp sweet pastry.	12	1ptn	16.79	1.39				
DBFP16 - Black Forest Gateau Light chocolate and blackcurrant mousse set on a Kirsch soaked sponge topped with cream and a black cherry compote.	16	1ptn	22.38	1.39				
DBBP18 - Bread & Butter Puddings Old English custard baked with chunks of bread, cinnamon and raisins.	9	1ptn	9.89	1.09				
DCMP16 - Choc Malteser Truffle Gateau Rich dark chocolate encasing mini malt balls topped with a chocolate ganache and finished with maltesers.	16	1ptn	22.38	1.39				
DCOP16 - Chocolate & Orange Fudge Truffle Dark chocolate orange fudge, encasing pieces of fudge topped with fudge shavings.	16	1ptn	22.38	1.39				
DCCP16 - Chocolate Cherry Trifle Sherry soaked chocolate sponge, with a crème anglaise and rich fruit compot, topped with fresh cream and dark chocolate curls.	16	1ptn	20.78	1.29				
DICP12 - Chocolate Fudge Cake <small>NEW</small> A rich chocolate sponge coated by a plain chocolate fudge icing and surrounded by dark chocolate curls.	12	1ptn	15.59	1.29				
DCBP12 - Chocolate Bubble Blitz <small>NEW</small> Rich chocolate biscuit base with rich vanilla cheesecake with chocolate ganache and milk chocolate bubbles.	16	1ptn	22.38	1.39				
DCIP16 - Chocolate Indulgence <small>NEW</small> Rich dark chocolate set on a chocolate sponge base, finished with pieces of mars, snickers and daim bars and drizzled with toffee sauce.	16	1ptn	23.98	1.49				
DDRC20 - Dark Chocolate Truffle Rich dark belgian chocolate set on a moist chocolate sponge base, dusted with cocoa.	16	1ptn	22.38	1.39				
DTCC20 - Duo of Chocolate Rich dark chocolate set on a chocolate sponge base topped with creamy white chocolate and dark chocolate curls.	16	1ptn	22.38	1.39				
DESP16 - English Sherry Trifle Sherry soaked vanilla sponge, with a crème anglaise and rich fruit compot, topped with fresh cream and dark chocolate curls.	16	1ptn	20.78	1.29				
DRDP16 - Raspberry Delice A light raspberry mousse studded with raspberry pieces set on a vanilla sponge topped with a raspberry glaze.	16	1ptn	22.38	1.39				
DSEFP18 - Summer Pudding Fruit soaked bread encasing rich woodland fruits in their own syrup.	12	1ptn	13.19	1.09				
DICCP16 - Tarte au Citron Creamy lemon custard tart, encased in a sweet pastry case topped with a tangy lemon glaze.	15	1ptn	19.49	1.29				
DVPP16 - Vanilla Panacotta Rich vanilla panacotta ideally accompanied with forest berries.	16	1ptn	15.59	0.97				
DIWP12 - White Chocolate Fudge Cake <small>NEW</small> A rich chocolate sponge coated by a white chocolate fudge icing and surrounded by white chocolate curls.	12	1ptn	16.79	1.39				



DICP12 NEW

PETES TIP Chocolate Fudge Cake

An individual version of the nation's favourite dessert offering you perfect portion control can be served cold with cream or straight from the freezer into the microwave for 20 seconds served hot with vanilla ice cream or custard.

WF CODE: MLK050, IVPP06, CUS014



FRUIT CHEESE CAKES

*All prices are nett priced



Individual Cheesecakes

	CASE SIZE	UNIT SIZE	CASE PRICE	PTN PRICE
DABP16 - Apple & Black Cheesecake Crumble A crunchy biscuit base housing smooth vanilla cheesecake infused with bramley apples and blackberries. Topped with a layer of crunchy golden crumb.	16	1ptn	22.38	1.39
DBCPI6 - Blackberry Cheesecake A creamy vanilla cheesecake sat upon a crunchy layer of all butter biscuit crumbs. Topped with a layer of rich blackberries.	16	1ptn	20.75	1.29
DBBP16 - Blueberry Cheesecake Rich cream cheese on a biscuit base finished with a tangy blueberry fruit topping.	16	1ptn	22.38	1.39
DACE16 - Caramel & Bramley Apple Cheesecake Caramel covered biscuit crumb, topped with a vanilla and bramley apple cream cheese. Finished with a layer of apple and drizzled with caramel sauce.	16	1ptn	22.38	1.39
DIWC20 - Fruits Forest White Chocolate Cheesecake A white chocolate cream cheese centre set on an all butter biscuit base topped with a woodland fruit compot.	16	1ptn	22.38	1.39

DLLP16 - Lemon & Lime Cheesecake with Ginger Base Ginger biscuit base topped with a lemon and lime flavoured cream cheese, and a layer of tangy lemon glaze.	16	1ptn	27.19	1.69
DMCP16 - Mango Cheesecake A butter biscuit base with a rich creamy cheesecake topped with chunks of mango and mango syrup.	16	1ptn	22.38	1.39
DPCPI7 - Passion Fruit Cheesecake Smooth vanilla cream cheese topped with a tangy passionfruit glaze.	16	1ptn	22.38	1.39
DSCP16 - Strawberry & Champagne Cheesecake Rich creamy vanilla cream cheese set on a butter biscuit base infused with strawberry compote then topped with a strawberry glaze.	16	1ptn	22.38	1.39
DWCP16 - White Chocolate & Cranberry Cheesecake Vanilla cheesecake studded with cranberries topped with white chocolate curls.	16	1ptn	22.38	1.39

PETES TIP
Caramel & Bramley Apple Cheesecake
 I have taken the traditional caramel Bramley apple pie and updated it with a twist to give you this perfect flavour combination in a cheesecake. It is simply served with a splash of green apple drizzle from the Petes Cuisine range and fresh fruit.

CHEESE CAKE
 After selecting the very best ingredients these artisan cheesecakes have been produced to enhance menu's with their quality appearance and flavour.





CHEESECAKES

*All prices are nett priced

Individual Cheesecakes

	CASE SIZE	UNIT SIZE	CASE PRICE	PTN PRICE
DBTP16 - Baileys & Toffee Cheesecake Rich Irish cream infused cheesecake stippled with a caramel sauce on a crispy all butter biscuit crumb base. Finished with dark chocolate curls, butterscotch sauce and mixed nuts.	16	1ptn	22.38	1.39
DBVP12 - Baked Vanilla Cheesecake A creamy vanilla cheesecake baked upon a biscuit crumb with fresh vanilla running through it.	12	1ptn	16.79	1.39
DCCP01 - Chocolate & Chilli Cheesecake Creamy vanilla cream cheese topped with a hot or mild, chilli infused chocolate ganache.	16	1ptn	22.38	1.39
DCTP16 - Chocolate Toblerone Cheesecake Rich dark Belgian chocolate and caramel pieces in a triangle shaped mould, topped a layer of chocolate ganache, a piece of Toblerone and white icing sugar.	16	1ptn	22.38	1.39
DGMP16 - Grand Marnier Cheesecake A crunchy chocolate biscuit base, chocolate and Grand Marnier flavoured cream cheese all topped with chocolate ganache and mixed candied peel.	16	1ptn	22.38	1.39
DPCP16 - Pampered Chocolate Profiterole Cheesecake Chocolate biscuit base housing a chantilly cream filled profiterole and cream cheese. Finished with a layer of chocolate ganache.	16	1ptn	22.38	1.39
DGWP16 - Stem Ginger & White Chocolate Cheesecake Ginger biscuit base topped with a creamy vanilla and white chocolate cheese cake. Finished with a piece of stem ginger and white chocolate curls.	16	1ptn	22.38	1.39
DIPC20 - Vanilla Cheesecake Vanilla flavoured cream cheese set on a butter biscuit base and topped with white icing sugar.	16	1ptn	22.38	1.39
DCPP16 - White Chocolate & Pistachio Cheesecake White chocolate curls added to a delicious vanilla cream cheese, topped with white chocolate curls and pistachio nuts.	16	1ptn	23.98	1.49

PETES TIP

These cheesecakes are superbly finished to be simply served with a garnish of sliced fruit or can be accompanied with homemade sugar curls and a wedge of marble chocolate.



CHEESE CAKE

White chocolate curls added to a delicious vanilla cream cheese, topped with white chocolate curls & pistachio nuts.

PETES RANGE

PETES DESSERTS

Petes Profiteroles

	CASE SIZE	UNIT SIZE	CASE PRICE	PTN PRICE
DPRP72 - Profiteroles with Chocolate Sauce	3	24	18.99	0.26

Light choux pastry encasing fresh cream, to be served with hot chocolate sauce.

Petes Hot Steamed Puddings - 145g portions

DCCR12 - Chocolate Chip Sponge	12	1ptn	11.23	0.94
A chocoholics dream, steaming chocolate flavoured pudding laced with chocolate chips covered in a rich chocolate flavoured sauce.				
DTSR12 - Golden Syrup Sponge	12	1ptn	11.23	0.94
A firm family favourite, lashings of golden syrup cascading over a melt in the mouth traditional steamed syrup pudding.				
DLSR12 - Lemon Sponge	12	1ptn	11.23	0.94
LA light lemon sponge with lashings of tangy lemon curd.				
DSDR12 - Spotted Dick Sponge	12	1ptn	11.23	0.94
A traditional old favourite done to perfection made with juicy currants and a hint of spice.				
DSTRO0 - Sticky Toffee Sponge	12	1ptn	11.23	0.94
Sticky toffee heaven awaits you in this fabulous dessert, a rich toffee flavoured steamed pudding heaped with sticky gooey toffee sauce.				
DSJR12 - Strawberry Jam Sponge	12	1ptn	11.23	0.94
Melt in the mouth steamed sponge pudding topped with lashings of fruity strawberry jam.				

Petes Luxury Sponge Puddings with Sauce - 210g portions

*All prices are nett priced

DCSP12 - Chocolate Sponge With Chocolate Sauce	12	1ptn	15.15	1.26
Light choux pastry encasing fresh cream, to be served with hot chocolate sauce.				
DSTP01 - Sticky Toffee Sponge with Sticky Toffee Sauce	12	1ptn	15.59	1.30
Light choux pastry encasing fresh cream, to be served with hot chocolate sauce.				
DTSP12 - Treacle Sponge with Treacle Sauce	12	1ptn	15.59	1.30
Light choux pastry encasing fresh cream, to be served with hot chocolate sauce.				

WF CODE: CUS014: 1PPY05

PETES TIP Sponge Puddings

These have been a firm customer favourite for years, traditionally steam cooked and can be microwaved from frozen in... seconds served with custard or Yorvales rich vanilla pod ice cream.



DCSP12
NEW



DTSP12
NEW



DPRP72

PUDS
Luxury square sponge puddings with lashings of sauce simply serve on a bed of rich dairy custard.

WF CODE: CUS014



DCCR12



DLSR12



DSTRO0



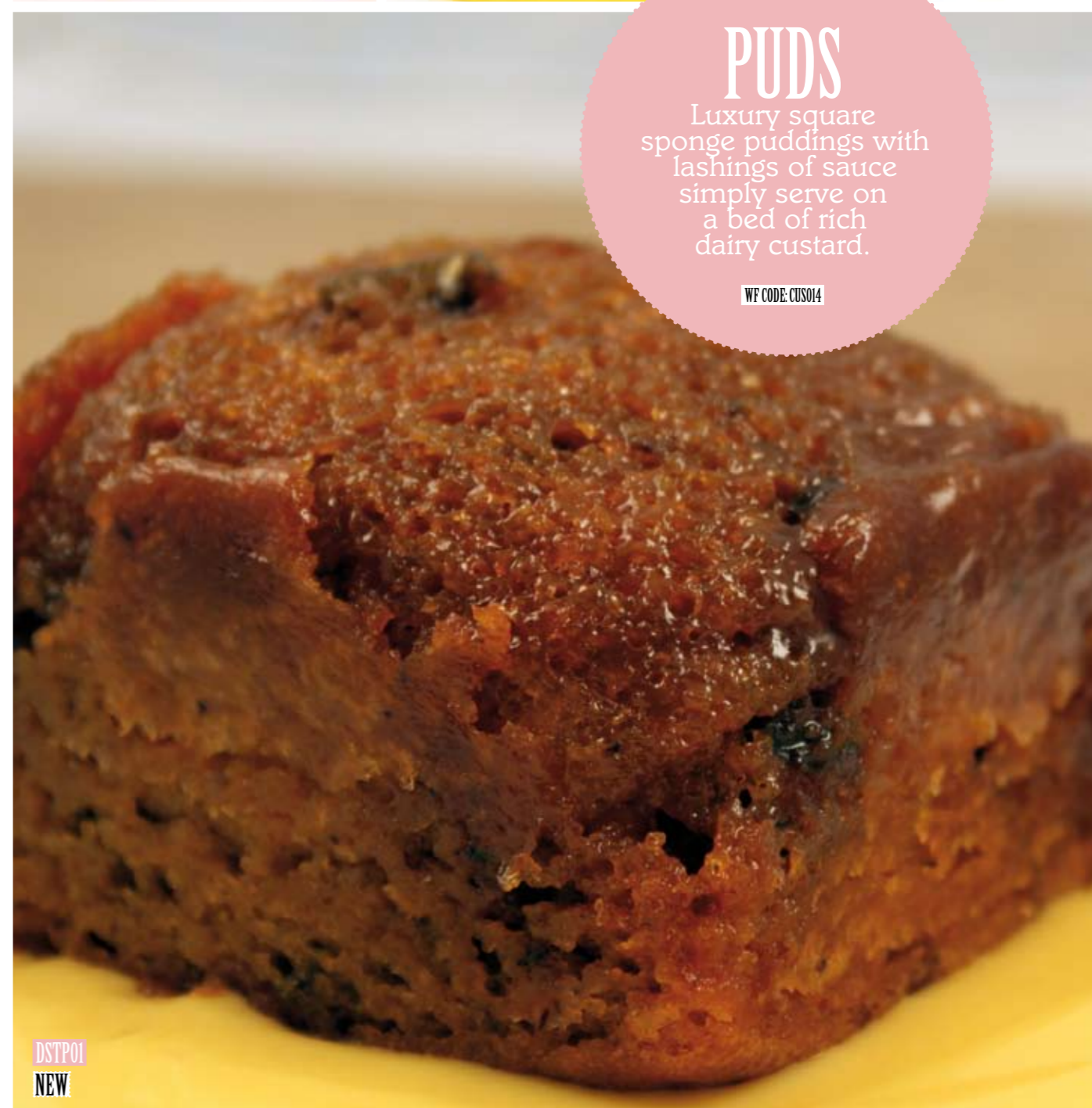
DTSR12



DSDR12



DSJR12



DSTP01
NEW

PETES

PETES DESSERTS

Petes Handmade Cakes

	CASE SIZE	UNIT SIZE	CASE PRICE	PTN PRICE
DASSI4 - Apple & Sultana Cake <i>New Pre-Cut</i> Moist spiced apple and sultana cake, filled with a layer of cinnamon butter icing decorated with baked spiced apple slices and a sweet dusting.	1	14ptn	16.23	1.16
DBCPI4 - Buttercream & Strawberry Jam Sponge 10" <i>Pre-Cut</i> Moist melt in the mouth Victoria sponge, sandwiched with buttercream & a generous smothering of really fruity strawberry jam, topped off with even more buttercream.	1	14ptn	14.81	1.06
DBCS10 - Butterscotch Cake <i>New Pre-Cut</i> Moist sponge cake, with gooey butterscotch pieces sandwiched with butterscotch flavour butter icing, finished with a caramel fudge.	1	14ptn	16.23	1.16
DCCP14 - Carrot Cake 10" American "style" carrot cake, packed full of grated carrots, pineapple & coconut, filled with our fabulous American style frosting, then topped with even more frosting & a good handful of chopped walnuts.	1	14ptn	14.83	1.06
DCBP14 - Chocolate Buttercream Cake 10" <i>Pre-Cut</i> A rich dark moist chocolate cake layered with chocolate buttercream then topped with more chocolate buttercream and a good covering of milk chocolate flavour shavings.	1	14ptn	14.83	1.06
DLBP14 - Lemon Buttercream Cake 10" <i>Pre-Cut</i> A fabulous zesty, lip smacking moist lemon sponge cake, filled with a layer of lemon butter icing & a generous smothering of lemon curd. Topped off with more lemon butter icing.	1	14ptn	14.81	1.06
DLDS01 - Lemon Drizzle Cake <i>New Pre-Cut</i> Lemon cake with lemon zest pieces drizzled with lemon juice and finished with a sprinkling of crystallised sugar pieces.	1	14ptn	16.23	1.16
DSTP14 - Sticky Toffee Cake 10" <i>Pre-Cut</i> The stickiest gooiest toffee flavoured pudding cake you have ever tasted, laced with chequy dates, topped with sticky toffee flavour glaze & a good handful of chopped walnuts.	1	14ptn	15.10	1.08

DTCS16 - Tarte au Citron <i>*Not priced</i> Creamy lemon custard tart, encased in a sweet pastry case topped with a tangy lemon glaze.	1	14ptn	13.99	0.99
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DVFS10 - Victorian Fruit Cake <i>Pre-Cut</i> Creamy lemon custard tart, encased in a sweet pastry case topped with a tangy lemon glaze.	1	14ptn	14.81	1.06
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Pete's Bistro Range

DCAW14 - Caramel Apple Pie <i>Pre-Cut</i> A delicious shortcrust pastry case filled with apples & a rich creamy custard, topped with crunchy crumble heaped with more caramel fudge.	1	14ptn	14.19	1.01
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DLMS16 - Lemon Meringue Pie <i>Pre-Cut</i> Traditional butter crust pastry with set lemon filling and home-made style meringue top.	1	12ptn	15.34	1.28
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DAPS14 - Traditional Bramley Apple Pie <i>Pre-Cut</i> A rich sweet shortcrust pastry case packed with crunchy Bramley apples and topped with pastry, dusted with sugar and baked in the traditional way until golden brown.	1	14ptn	15.32	1.09
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Pete's Chocolate Fudge Cake

DCFC16 - Chocolate Fudge Cake <i>Pre-Cut</i> Pre-cut version for your convenience.	1	16ptn	14.88	0.93
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DCFC01 - Traditional Chocolate Fudge Cake <i>Pre-Cut</i> Can be served hot or cold.	1	16ptn	13.89	0.87
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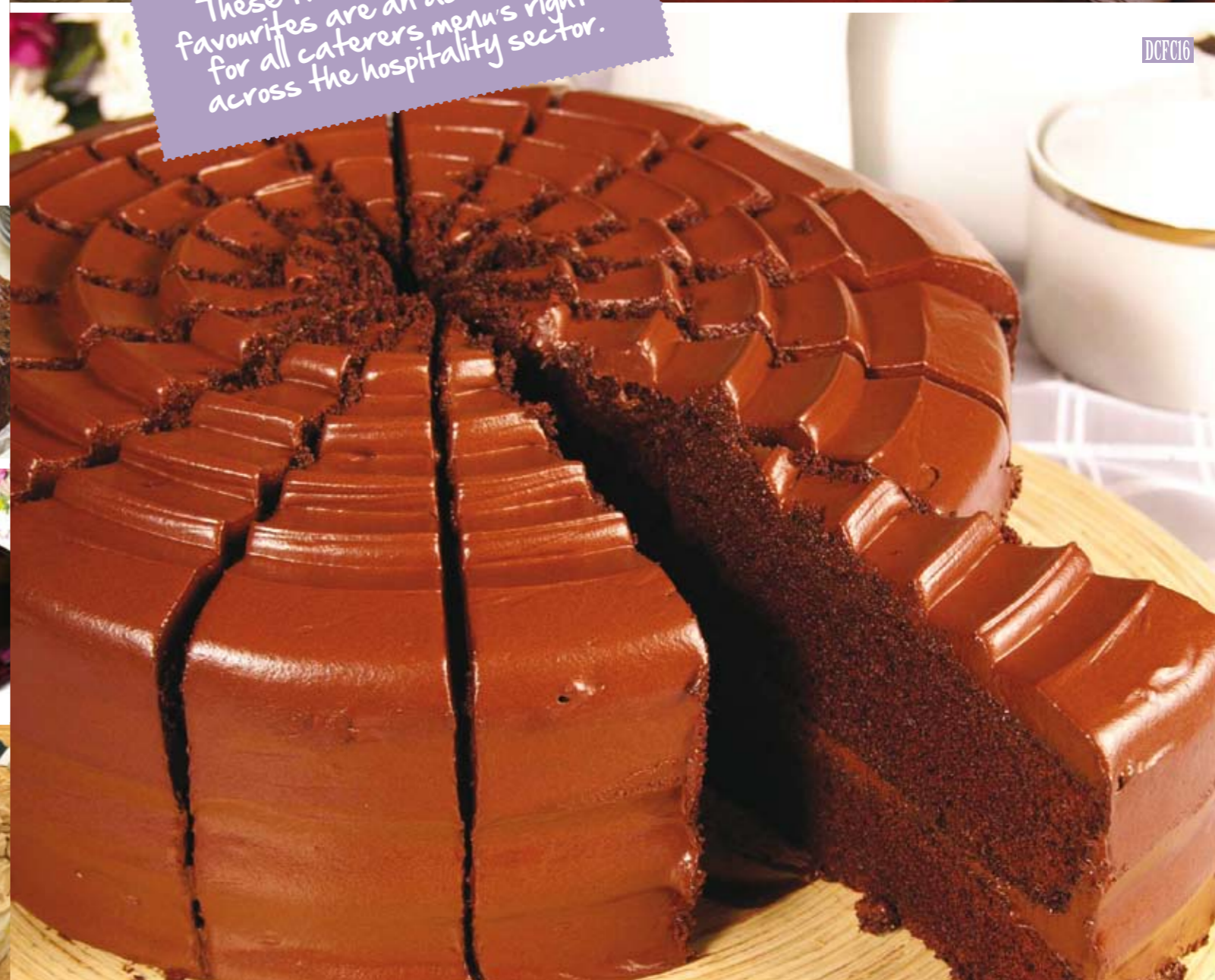
DAPS14



DCAW14



PETES TIP
These traditional handmade favourites are an absolute must for all caterers menu's right across the hospitality sector.





 
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