



Chez Tonton Gilles

The Taste and Art of French & English Patisserie

COLLECTION DE PATISSERIES FRANCAISES "CHEZ TONTON GILLES "GRENADINE"

SATURDAY 8th NOVEMBER 2025

John Ball Primary school 20 Southvale Rd, Blackheath, London SE3 0TP

EMAIL YOUR ORDER TO gilles@cheztontongilles.co.uk BEFORE THURSDAY 6TH NOVEMBER 2025 3PM

(with the mention "GRENADINE")

	DESCRIPTION	INGREDIENTS	SIZE /PRICE
	<p><i>Le Plaisir aux noix</i> A creation of Gaston Lenôte, the founder of "Lenôte" a culinary empire. The original plaisir aux noix filling is based using mousseline cream between two layers of Succés meringue.</p> <p>FREEZABLE</p>	<p>Ingredients: Sugar, Eggs, Milk (dairy), Unsalted butter (Cream Cows' Milk), Almond (nuts), Walnut (nuts), Port. ALLERGENS IN BOLD</p>	<p>Ø 7" 18cm) £25 Ø 9" (23cm) £30</p>
	<p><i>Roya/ Trianon</i> A French dark chocolate mousse cake that consists of nut dacquoise, crispy layer of feuilletine and chocolate mousse. Just make it and enjoy the best chocolate goodness ever.</p> <p>FREEZABLE</p>	<p>Ingredients: Double cream (Dairy), Sugar, Dark/Milk chocolate (Soya), Eggs, Almond/Hazelnut (Nuts), Flour (Wheat), Calcium Carbonate, Iron, Niacin, Thiamin), Glucose. ALLERGENS IN BOLD</p>	<p>INDIVIDUAL £4.20 LOG 18CM £28</p>
	<p><i>Three Chocolates Cake</i> A French classic Trois chocolats mousse cake on a genoise sponge made with Belgian Dark, Milk and White chocolate. FREEZABLE</p>	<p>Ingredients: Sugar, Cocoa paste, cocoa butter, Double cream (dairy), Eggs, Flour (Wheat), Calcium Carbonate, Iron, Niacin, Thiamin), Cocoa powder, Gélatine, Cornflour, Lecithin (soya). ALLERGENS IN BOLD</p>	<p>Ø 16cm £29 Ø 20cm £38 Ø 24cm £44 Ø 26cm £48</p>
	<p><i>Paris-Brest</i> A classic French Choux pastry wheel filled with a light homemade praliné mousseline cream</p> <p>FREEZABLE</p>	<p>Ingredients: Sugar, Unsalted butter (Cream Cows' Milk), Eggs, Milk (Dairy), Flour (Wheat), Calcium Carbonate, Iron, Niacin, Thiamin), Almond Hazelnut (Nuts), Cornflour, Glucose. ALLERGENS IN BOLD</p>	<p>Ø Individual £4 Ø 6" (15cm) £21.5 Ø 7" (18cm) £25 Ø 9" (23cm) £33 Ø 12" (30cm) £42</p>
	<p><i>Flourless Chocolate Mousse cake</i> Rich dark chocolate mousse cake without flour. Ideal for chocolate lovers and delicious with Raspberries and cream.</p> <p>FREEZABLE</p>	<p>Ingredients: Eggs, Sugar, Dark chocolate (Cocoa Mass, Sugar, Cocoa Butter, Butteroil (Cows' Milk), Emulsifier: Soya Lecithin; Vanilla Extract), Butter (Dairy), Cocoa Powder. Allergens in bold.</p>	<p>Ø 8" (20cm) £33 Ø 10" (26cm) £44</p>

	<p>Black Forest Gateau The king of cake! Chocolate sponge cake with rich chocolate mousse, Kirsch cream with Morello cherries compote and black cherries filling. FREEZABLE</p>	<p>Ingredients: Double cream (Dairy), Sugar, Dark chocolate (Cocoa Mass, Sugar, Cocoa Butter, Butteroil (Cows' Milk), Emulsifier: Soya Lecithin; Vanilla Extract), Eggs, Black Cherries, Morello compote, Flour (Wheat), Calcium Carbonate, Iron, Niacin, Thiamin Cocoa powder, Cornflour, Kirsch (Nuts), Allergens in bold</p>	<p>Individual £4 Ø 7" 12 portions £45 Ø 8" 18 portions £54</p>
	<p>CHARLOTTE CÉCILE Classic Gaston Lenotre Patisserie, Charlotte made with a light Vanilla Bavoroise topped with a light chocolate mousse FREEZABLE</p>	<p>Ingredients: Dark Chocolate (soya), Sugar, Double cream (Dairy), Milk (Dairy), Eggs, Flour (Wheat), Calcium Carbonate, Iron, Niacin, Thiamin, Vanilla, Cornflour, Gelatine. Allergens in bold</p>	<p>Ø16cm £29 Ø 20cm £38 Ø 24cm £45</p>
	<p>Charlotte à la Framboise Homemade Biscuits à la Cuillère (Ladyfinger) filled with a Raspberry mousse and finished with fresh Raspberries. FREEZABLE</p>	<p>Ingredients: Raspberry, Sugar, Double cream (Dairy), Eggs, Flour (Wheat), Calcium Carbonate, Iron, Niacin, Thiamin, Cornflour, Nappage Blond (Glucose syrup, water, sugar, Thickeners E440ii, acid citric E330, flavouring, preservative, potassium sorbate E202, colour annatto norbixin E160bi), Gelatine. Allergens in bold</p>	<p>Ø16cm £29 Ø 20cm £38 Ø 24cm £45</p>
	<p>Carrot cake The classic British cake. Moist carrot sponge, filled with cream cheese and topped with Homemade orange confits</p>	<p>Ingredients: Sugar, Milk, Butter (Dairy), Cream cheese (Dairy), Eggs, Carrot, Sugar Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed oil, Walnut (Nuts), Cinnamon, Allergens in bold.</p>	<p>Individual £3.80 Ø 14cm £15 Ø16cm £18</p>

	<p style="text-align: center;"><i>Framboisier</i></p> <p>Classic French cake, Moist Genoise sponge with Mousseline cream and fresh Raspberries, finish with white chocolate shavings</p> <p style="text-align: center;">FREEZABLE</p>	<p>Ingredients: Sugar, Milk, Butter(Dairy), Raspberries, Eggs, Flour(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) , Cornflour, White chocolate shavings(Soya) .Nappage Blond(Glucose syrup, water, sugar,ThickenersE440ii,acid citric E330,flavouring,preservative, potassium sorbate E202, colour annatto norbixin E160bi), Allergens in bold.</p>	<p>Ø16cm £29</p> <p>Ø 20cm £38</p> <p>Ø 24cm £45</p>
	<p style="text-align: center;"><i>Opéra</i></p> <p>French classic Opéra cake from Gaston Lenotre, Biscuit Joconde soaked in Coffee Syrup, Coffee Buttercream, Chocolate Ganache & Dark Chocolate Glaze.</p> <p style="text-align: center;">FREEZABLE</p>	<p>Ingredients:, Sugar, Eggs, Butter(Dairy), Dark Chocolate (Soya),Ground Almond (Nuts), Milk (Dairy), Cocoa paste, cocoa butter, Coffee essence.</p>	<p>Individual: £4.20</p> <p>4/6 portions £20</p> <p>8/10 portions £40</p>
	<p style="text-align: center;"><i>Flan Parisien</i></p> <p>Traditionnal French custard tart. Shortcrust Pastry (Pate Brisée) filled with a Vanilla custard, bake in an oven and glazed with fair glaze</p>	<p>Ingredients: Milk (Cream Cows' Milk). Sugar(White Cane Sugar (100%), Salt (Anti-Caking Agent (Sodium Hexacyanoferrate II)), Unsalted Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Custard powder Vanilla Flavour (Maize flour, Food Colouring ((Carotene & Riboflavin)), Nappage Blond(Glucose syrup, water, sugar,ThickenersE440ii,acid citric E330,flavouring,preservative, potassium sorbate E202, colour annatto norbixin E160bi), Vanilla</p>	<p>Individual £3.50</p> <p>Ø 21cm £22</p>
	<p style="text-align: center;"><i>Tarte aux fruits frais</i></p> <p>Shortcrust pastry with almond cream covered with fresh fruits and glazed with light glaze.</p>	<p>Ingredients: Seasonal fruits, Sugar,Unsalted Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Almond(Nuts), Nappage Blond(Glucose syrup, water, sugar,ThickenersE440ii,acid citric E330,flavouring,preservative, potassium sorbate E202, colour annatto norbixin E160bi), Allergens in bold.</p>	<p>Individual: £4.10</p> <p>Ø 22cm £30</p> <p>Ø 24cm £33</p>

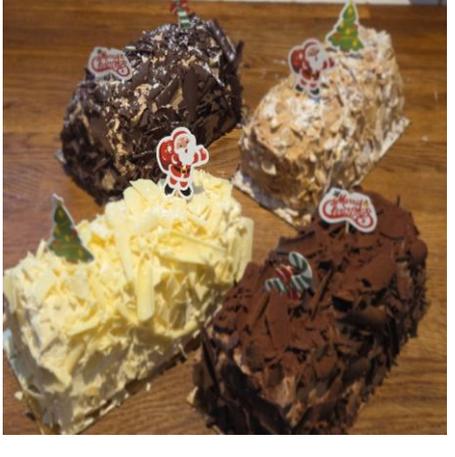
	<p>Red Velvet The classic American/British cake. Moist sponge, filled with cream cheese and topped with red velvet sponge crumbs</p>	<p>Ingredients: Sugar, Butter(Dairy), Cream cheese (Dairy), Eggs, Sugar Flour(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed oil, Red colouring Allergens in bold.</p>	<p>Individual £3.80 Ø 14cm £15 Ø 16cm £18</p>
	<p>Coffee & Walnut cake The classic British cake. Moist coffee sponge, filled with a light coffee buttercream topped with roasted walnuts.</p>	<p>Ingredients: Sugar, Vegetable Oils 70% (Rapeseed, Palm¹, Sunflower in varying proportions), Water, Salt (1.4%), Emulsifiers (Lecithin, Mono- and Diglycerides of Fatty Acids), Acid (Citric Acid), Colouring (Carotene), Natural Flavouring, Vitamins (A,D), Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Walnut (Nuts), Allergens in bold.</p>	<p>Individual £3.80 Ø 14cm £15 Ø 16cm £18</p>
	<p>Tarte aux Abricots Shortcrust pastry(Pate Brisée) with almond cream covered with apricots in syrup and glazed with light glaze. FREEZABLE</p>	<p>Ingredients: Apricots in syrup, Sugar, Unsalted Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Almond(Nuts), Nappage Blond(Glucose syrup, water, sugar, Thickeners E440ii, acid citric E330, flavouring, preservative, potassium sorbate E202, colour annatto norbixin E160bi), Allergens in bold.</p>	<p>Individual: £3.90 Ø 22cm £28 Ø 24cm £33</p>
	<p>Tarte aux Poires Shortcrust pastry(Pate Brisée) with almond cream covered with Pears in syrup and glazed with light glaze. FREEZABLE</p>	<p>Ingredients: Pears in syrup, Sugar, Unsalted Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Almond(Nuts), Nappage Blond(Glucose syrup, water, sugar, Thickeners E440ii, acid citric E330, flavouring, preservative, potassium sorbate E202, colour annatto norbixin E160bi), Allergens in bold.</p>	<p>Individual: £3.90 Ø 22cm £28 Ø 24cm £33</p>

	<p style="text-align: center;"><i>Tarte au Citron</i> Shortbread tart base (Pate sucrée), garnished with lemon curd topped with a clear glaze and homemade Candied Lemon peels FREEZABLE</p>	<p>Ingredients: Eggs, Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamin), Unsalted Butter(Cream Cows' Milk). Sugar(White Cane Sugar (100%), Salt (Anti-Caking Agent (Sodium Hexacyanoferrate II)), Lemon, Glaze(Glucose syrup, water, sugar, thickeners E440i, acid citric, E330, flavouring, preservative E202, colour annatto norbixin E160b i), Gelatine. Allergens in bold.</p>	<p>Individual: £3.90 Ø 22cm £28 Ø 24cm £33</p>
	<p style="text-align: center;"><i>Tarte au Citron Meringuée</i> Shortbread tart base (Pate sucrée), garnished with lemon curd topped with a Italian meringue and homemade Candied Lemon peels FREEZABLE</p>	<p>Ingredients: Eggs, Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamin), Unsalted Butter(Cream Cows' Milk). Sugar(White Cane Sugar (100%), Salt (Anti-Caking Agent (Sodium Hexacyanoferrate II)), Lemon, Gelatine. Allergens in bold.</p>	<p>Individual: £3.80 Ø 22cm £28 Ø 24cm £33</p>
	<p style="text-align: center;"><i>Sablé Breton aux Framboises ou Fraises</i> Moist buttery Sablé (Shortbread) with Pistachio Mousseline cream and fresh Berries, finish with Pistachio stick and light glaze. FREEZABLE</p>	<p>Ingredients: Sugar, Milk, Butter(Cream Cows' Milk), Berries, Eggs, Flour(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) , Glaze(Glucose syrup, water, sugar, thickeners E440i, acid citric, E330, flavouring, preservative E202, colour annatto norbixin E160b i), Pistachio Paste, Cornflour. Allergens in bold.</p>	<p>Individual £4.20 Ø16cm £29 Ø 20cm £38 Ø 24cm £45</p>
	<p style="text-align: center;"><i>Tarte aux Pommes</i> Classic french tart, made with a buttery puff pastry, homemade bramley compote and braeburn apples . Finished with a light glaze FREEZABLE</p>	<p>Ingredients: Bramley & Braeburn Apples, Flour(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) , Butter(Cream Cows' Milk) Sugar, Eggs, Glaze(Glucose syrup, water, sugar, thickeners E440i, acid citric, E330, flavouring, preservative E202, colour annatto norbixin E160b i), Salt(Anti-Caking Agent (Sodium Hexacyanoferrate II)). Allergens in bold</p>	<p>Individual: £3.80 Ø 22cm £25 Ø 24cm £30</p>

	<p><i>Pithivier</i> Very buttery puff pastry cake filled with frangipane. FREEZABLE</p>	<p>Ingredients: Flour(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Butter(Cream Cows' Milk), Sugar, Almond (Nuts) Eggs, Cornflour Salt(Anti-Caking Agent (Sodium Hexacyanoferrate II)), Allergens in bold</p>	<p>Ø 6/8 portion £26</p>
	<p><i>Pithivier aux Pommes</i> Very buttery puff pastry cake filled with a homemade Bramley & Braeburn apples compote FREEZABLE</p>	<p>Ingredients: Flour(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Butter(Cream Cows' Milk), Sugar, apples compote, Eggs, Salt(Anti-Caking Agent (Sodium Hexacyanoferrate II)), Allergens in bold</p>	<p>Ø 6/8 portion £22</p>
	<p><i>Moelleux au Chocolat</i> Homemade style chocolate fondant , rich in chocolate and almond FREEZABLE</p>	<p>Ingredients: Unsalted butter(Cream Cows' Milk), Dark chocolate(Cocoa Mass, Sugar, Cocoa Butter, Butteroil (Cows' Milk), Emulsifier:Soya Lecithin; Vanilla Extract) Flour(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) , Sugar, Almond (Nuts), Eggs, Allergens in bold</p>	<p>Ø 8/10 portion £28</p>
	<p><i>Financier</i> Traditional french pastry, rich with butter, almond & sugar FREEZABLE</p>	<p>Ingredients: Eggs, Butter(Cream Cows' Milk), Flour(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) , Sugar, Almond (Nuts), Vanilla Allergens in bold</p>	<p>Bag of 3 £4.50 Bag of 5 £ 7</p>

	<p>Éclair Café, Chocolat ou Vanille The king of Patisserie, choux pastry filled with flavoured crème patissiere and glazed with fondant.</p>	<p>Ingredients: Sugar, Eggs, Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Milk, Unsalted butter (Cream Cows' Milk), Nescafé, Dark chocolate (Cocoa Mass, Sugar, Cocoa Butter, Butteroil (Cows' Milk), Emulsifier: Soya Lecithin; Vanilla Extract)), Cornflour, Salt (Anti-Caking Agent (Sodium Hexacyanoferrate II)), Allergens in bold.</p>	<p>Éclair £3.70</p>
	<p>Religieuse Café, Chocolat ou Vanille The Queen of Patisserie, choux pastry filled with flavoured crème patissiere, glazed with fondant and Buttercream colerette.</p>	<p>Ingredients: Sugar, Eggs, Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Milk, Unsalted butter (Cream Cows' Milk), Nescafé, Dark chocolate (Cocoa Mass, Sugar, Cocoa Butter, Butteroil (Cows' Milk), Emulsifier: Soya Lecithin; Vanilla Extract)), Cornflour, Salt (Anti-Caking Agent (Sodium Hexacyanoferrate II)), Allergens in bold.</p>	<p>Religieuse £3.90</p>
	<p>Chouquette Choux pastry base mix with Sugar Pearls topping. Must be eaten fresh for maximum quality or re-heated in the oven.</p>	<p>Ingredients: Sugar, Eggs, Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Milk, Unsalted butter (Cream Cows' Milk), Nibbed Sugar, Salt (Anti-Caking Agent (Sodium Hexacyanoferrate II)), Allergens in bold.</p>	<p>Bag of 12 £3.30</p>
	<p>Gougères Choux pastry base mix with cheese. Must be eaten fresh for maximum quality or re-heated in the oven.</p>	<p>Ingredients: Sugar, Eggs, Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Milk, Unsalted butter (Cream Cows' Milk), Cheese, Salt (Anti-Caking Agent (Sodium Hexacyanoferrate II)), Allergens in bold.</p>	<p>Bag of 12 £4</p>

	<p><i>Palmiers Pur Beurre</i></p> <p>Buttery puff pastry palmier shapped covered with sugar</p>	<p>Ingredients: Flour(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) ,Butter(Cream Cows' Milk) Sugar, Salt(Anti-Caking Agent (Sodium Hexacyanoferrate II)), Allergens in bold</p>	<p>Bag of 100grs £4.50</p>
	<p><i>Quiche Lorraine</i></p> <p>Traditional Quiche made with a buttery shortcrust pastry, caramelised onions , emmental cheese, Creamy savoury custard and lardons/ham . Must be eaten fresh for maximum quality or re-heated in the oven.</p> <p>FREEZABLE</p>	<p>Ingredients: Ham, Onions,Unsalted Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Double cream(Cream Cows' Milk), Salt(Anti-Caking Agent (Sodium Hexacyanoferrate II)), White pepper, Dried herbs Allergens in bold.</p>	<p>Ø 8/10 portion £25</p>
	<p><i>Quiche Courgette/Roasted Peppers/Goat cheese</i></p> <p>Traditional Quiche made with a buttery shortcrust pastry, caramelised onions , emmental cheese, Creamy savoury custard Must be eaten fresh for maximum quality or re-heated in the oven.</p> <p>FREEZABLE</p>	<p>Ingredients: Courgettes,Red Peppers, Goat cheese Onions,Unsalted Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Double cream(Cream Cows' Milk), Salt(Anti-Caking Agent (Sodium Hexacyanoferrate II)), White pepper, Dried herbs Allergens in bold.</p>	<p>Ø 8/10 portion £25</p>
	<p><i>Quiche Sweet corn/Cherries tomatoes/Basil/Cheddar or Goat cheese</i></p> <p>Traditional Quiche made with a buttery shortcrust pastry, caramelised onions , Goat or Cheddar cheese, Creamy savoury custard Must be eaten fresh for maximum quality or re-heated in the oven.</p> <p>FREEZABLE</p>	<p>Ingredients:Cherries tomatoes,Sweetcorn, Basil,Cheddar or Goat cheese, Onions,Unsalted Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Double cream(Cream Cows' Milk), Salt(Anti-Caking Agent (Sodium Hexacyanoferrate II)), White pepper, Dried herbs Allergens in bold.</p>	<p>Ø 8/10 portion £25</p>
	<p><i>Red onions/Celeriac/ Stilton cheese</i></p> <p>Traditional Quiche made with a buttery shortcrust pastry, caramelised Red onions , Celeriac/Stilton cheese, Creamy savoury custard Must be eaten fresh for maximum quality or re-heated in the oven.</p> <p>FREEZABLE</p>	<p>Ingredients:Red Onions,Celeriac,Stilton cheese, Onions,Unsalted Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Double cream(Cream Cows' Milk), Salt(Anti-Caking Agent (Sodium Hexacyanoferrate II)), White pepper, Dried herbs Allergens in bold.</p>	<p>Ø 8/10 portion £25</p>

	<p style="text-align: center;">Quiche Mushrooms/Spinash/Parmesan cheese</p> <p>Traditional Quiche made with a buttery shortcrust pastry, caramelised onions , emmental cheese, Creamy savoury custard Must be eaten fresh for maximum quality or re-heated in the oven. FREEZABLE</p>	<p>Ingredients: Mushrooms, Spinash, Parmesan cheese Onions, Unsalted Butter(Cream Cows' Milk), Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine), Eggs, Double cream(Cream Cows' Milk), Salt(Anti-Caking Agent (Sodium Hexacyanoferrate II)), White pepper, Dried herbs Allergens in bold.</p>	<p>Ø 8/10 portion £25</p>
	<p style="text-align: center;">HOMEMADE CHRISTMAS PUDDING</p> <p>This rich, glossy, moist pudding has a generous mix of plump vine fruits, homemade lemon and orange peels, Homemade sourdough breadcrumbs, with gentle cinnamon and nutmeg spices. The warming blend of rum and Guinness Stout give it a delicious festive flavour. We received a lot of good reviews last year</p>	<p>Ingredients: Currants, Raisins, Sultanas, Apricots(Sulphites), Sugar, Vegetable Suet, Self Raising Flourr(Wheat Calcium Carbonate, Iron, Niacin, Thiamine)Gluten), Guinness, Eggs, Homemade Sourdough Bread (Gluten), Homemade Orange/Lemon peels, Bramley Apples, Spices. ALLERGENS IN BOLD</p>	<p>Ø 500grs £14 Ø 900grs £24,50</p>
	<p style="text-align: center;">BUCHE DE NOEL</p> <p>Classic French Christmas cake Genoise sponge filled with a light Buttercream cream soaked in light syrup FREEZABLE</p>	<p>Ingredients: Butter(Dairy), Eggs, Sugar,)Flour(Wheat Calcium Carbonate, Iron, Niacin, Thiamine)Gluten), Cornflour, Almond/Hazelnut(Nuts), Dark Chocolate(Soya), Nescafé, Cocoa Powder, Vanilla essence.Allergens in bold.</p>	<p>6/8 portion £28 for coffee or chocolate or Vanilla or Praliné flavour</p>
	<p style="text-align: center;">BUCHE DE NOEL MERVEILLEUX</p> <p>Classic Christmas cake from the Hauts de France, French Meringue filled with a light Buttercream Vanilla, Coffee, Chocolat or Praliné FREEZABLE</p>	<p>Ingredient: Sugar, Unsalted butter, Eggs, Almond/Hazelnut(Nuts), Dark Chocolate(Soya), Nescafé, Cocoa Powder, Vanilla essence Allergens in bold</p>	<p>6/8 Portions £25</p>



MUSHROOM MERINGUE
Traditionnal Christmas meringue

Ingredient:
Sugar, **Eggs**, Vanilla.
Allergens in bold

Bag of 70grs **£3.30**