Real

Real Patisserie Allergen and Ingredient List – April 2025

(Please note: All products are prepared in an environment where gluten, walnuts, hazelnuts, almonds, sesame, eggs, milk and soya are present)

SPECIALITY	Ingredients	Allergens (Contains)	Allergens (May contain)	Shelf Life
LOAVES			containty	Life
CHEWY BROWN	 Wheat Flour (Cereal Containing Gluten: Wheat), Water, Rye Flour (Cereal Containing Gluten: Rye), Rye Leaven (Cereal Containing Gluten: Rye), Deactivated and Dehydrated Rye Sourdough (Cereal Containing Gluten: Rye), Wheat Gluten (Cereal Containing Gluten: Wheat), Salt, Yeast, Antioxidant (Ascorbic Acid) 	Cereals containing gluten: Wheat, Rye	Eggs, Milk, Sesame	2 days
NUTTY CHEWY	 Wheat Flour (Cereal Containing Gluten: Wheat), Water, Rye Flour (Cereal Containing Gluten: Rye), Rye Leaven (Cereal Containing Gluten: Rye), Deactivated and Dehydrated Rye Sourdough (Cereal Containing Gluten: Rye), Wheat Gluten (Cereal Containing Gluten: Wheat), Walnuts (Nuts: Walnuts), Hazelnuts (Nuts: Hazelnuts), Salt, Yeast, Antioxidant (Ascorbic Acid) 	Cereals containing gluten: Wheat, Rye; (Tree) Nuts: Walnuts, Hazelnuts	Eggs, Milk, Sesame	2 days
FRUITY CHEWY	 Wheat Flour (Cereal Containing Gluten: Wheat), Water, Rye Flour (Cereal Containing Gluten: Rye), Rye Leaven (Cereal Containing Gluten: Rye), Deactivated and Dehydrated Rye Sourdough (Cereal Containing Gluten: Rye), Wheat Gluten (Cereal Containing Gluten: Wheat), Sultanas, Dried Apricot (Sulphites), Dried Cranberries, Salt, Yeast, Antioxidant (Ascorbic Acid) 	Cereals containing gluten: Wheat, Rye; Sulphites	Eggs, Milk, Sesame	2 days
CHEWY WHITE	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Rye Flour (Cereal Containing Gluten: Rye), Salt, Yeast, Rye Malt Flour (Cereal Containing Gluten: Rye), Antioxidant (Ascorbic Acid)	Cereals containing gluten: Wheat, Rye	Soya	2 days
STONEGROUND AND RYE SOURDOUGH	Water, Stoneground Wheat Flour (Cereal Containing Gluten: Wheat), Wheat Flour (Cereal Containing Gluten: Wheat), Light Rye Flour (Rye Flour (Cereal Containing Gluten: Rye), Antioxidant (Ascorbic Acid), Rye Malt Flour (Cereal Containing Gluten: Rye)), Wholemeal Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Sugar, Salt, Yeast	Cereals containing gluten: Wheat, Rye	Soya	2 days
WHITE SOURDOUGH	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Rye Flour (Cereal Containing Gluten: Rye), Salt, Rye Malt Flour (Cereal Containing Gluten: Rye), Antioxidant (Ascorbic Acid)	Cereals containing gluten: Wheat, Rye	Soya	2 days
SEEDED SOURDOUGH	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Rye Flour (Cereal Containing Gluten: Rye), Salt, Rye Malt Flour (Cereal Containing Gluten: Rye), Sunflower Kernels, Golden	Cereals containing gluten: Wheat, Rye	(Tree) Nuts, Celery, Lupin, Mustard,	2 days



	Linseeds, Brown Linseeds, Pumpkin Seeds, Organic Hulled Millet Seeds, Poppy Seeds, Antioxidant (Ascorbic Acid)		Peanut, Sesame, Soya, Sulphites	
FRENCH COB	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Salt, Yeast	Cereals containing gluten: Wheat		2 days
MULTICEREAL	 Wheat Flour (Cereal Containing Gluten: Wheat), Water, Salt, Yeast, Sesame Seeds, Sunflower Seeds, Brown Linseeds, Yellow Linseeds, Rye Flour (Cereal Containing Gluten), Oatmeal (Cereal Containing Gluten: Oat), Barley Flour (Cereal Containing Gluten: Barley), Barley Flour (Cereal Containing Gluten: Barley), Antioxidant (Ascorbic Acid), Roasted Barley Malt (Cereal Containing Gluten: Barley), Malted Wheat Flour (Cereal Containing Gluten: Wheat), Emulsifier (E472e) 	Cereals containing gluten: Wheat, Barley, Oat; Sesame	Eggs, Milk, Soya	2 days
HONEY & SPELT	Spelt Flour (Cereal Containing Gluten : Wheat), Water, Yeast, Sunflower Seeds, Coarsely- ground Lupin Seeds, Sesame , Spelt Flakes (Cereal Containing Gluten : Wheat), Baker's Honey, Sugar, Dextrose, Thickener (E412), Barley Malt Extract (Cereal Containing Gluten : Wheat), Emulsifier (E472e), Acidity Regulators (R339, E340), Flavouring, Antioxidant (Ascorbic Acid)	Cereals containing gluten: Wheat, Barley; Lupin; Sesame	Eggs, Milk, Mustard, Soya	2 days
RYE SOURDOUGH	Rye Flour (Cereal Containing Gluten: Rye), Water, Salt, Yeast, Antioxidant (Ascorbic Acid), Rye Malt Flour (Cereal Containing Gluten: Rye)	Cereals containing gluten: Rye		2 days
NORDIC	 Water, Wheat Flour (Cereal Containing Gluten: Wheat), Rye Flour (Cereal Containing Gluten: Rye), Sesame Seeds, Sunflower Seeds, Brown Linseeds, Yellow Linseeds, Sunflower Kernels, Pumpkin Seeds, Soy Grits, Cracked Rye (Cereal Containing Gluten: Rye), Organic Hulled Millet Seeds, Molasses, Sugar, Salt, Yeast, Oatmeal, (Cereal Containing Gluten: Oat), Barley Flour (Cereal Containing Gluten: Barley), Wheat Gluten, Roasted Barley Malt (Cereal Containing Gluten: Barley), Malted Wheat Flour (Cereal Containing Gluten: Wheat), Rye Malt Flour (Cereal Containing Gluten: Rye), Black Pepper, Antioxidant (Ascorbic Acid), Emulsifier (E472e) 	Cereals containing gluten: Wheat, Barley, Rye, Oat; Soya; Sesame	(Tree) Nuts, Celery, Eggs, Milk, Mustard, Peanut, Sulphites	2 days
FOCACCIA Fresh Rosemary	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Potato Flakes, Extra Virgin Olive Oil, Fresh Rosemary, Salt, Yeast, Antioxidant (Ascorbic Acid)	Cereals containing gluten: Wheat		2 days
FOCACCIA Green and Black Olive	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Potato Flakes, Extra Virgin Olive Oil, Green Olives, Black Olives, Dried Thyme, Salt, Yeast, Brine, Sunflower Oil, Herbs de Provence, Antioxidant (Ascorbic Acid), Citric Acid	Cereals containing gluten: Wheat		2 days
FOCACCIA Cheese and Red Onion	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Potato Flakes, Emmental Cheese (Pasteurised Cow's Milk, Salt, Starter, Vegetarian Rennet, Potato Starch), Red Onion, Extra Virgin Olive Oil, Dried Rosemary, Salt, Yeast, Antioxidant (Ascorbic Acid)	Cereals containing gluten: Wheat; Milk		2 days

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CIABATTA	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Salt, Extra Virgin Olive Oil, Yeast	Cereals containing gluten: Wheat	Soya	2 days
SANDWICH				
LOAVES				
WHITE	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Sustainable Palm Oil, Rapeseed Oil, Salt, Yeast, Improver (Cereal Containing Gluten: Wheat)	Cereals containing gluten: Wheat	Milk, Soya	2 days
WHOLEMEAL	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Sustainable Palm Oil, Rapeseed Oil, Salt, Yeast, Improver (Cereal Containing Gluten: Wheat)	Cereals containing gluten: Wheat	Milk, Soya	2 days
WHOLEMEAL with Mixed Seed	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Sustainable Palm Oil, Rapeseed Oil, Salt, Yeast, Improver (Cereal Containing Gluten: Wheat), Pumpkin Seeds, Sunflower Kernels, Poppy Seeds, Organic Hulled Millet Seeds, Golden Linseeds, Brown Linseeds	Cereals containing gluten: Wheat	(Tree) Nuts, Celery, Gluten, Lupin, Milk, Mustard, Peanut, Sesame, Soya, Sulphites	2 days
LIGHTGRAIN	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Malted Wheat Flakes (Cereal Containing Gluten: Wheat), Malted Barley (Cereal Containing Gluten: Barley), Sustainable Palm Oil, Rapeseed Oil, Salt, Yeast, Improver (Cereal Containing Gluten: Wheat)	Cereals containing gluten: Wheat, Barley	Milk, Soya	2 days
BAGUETTES				
WHITE BAGUETTE	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Salt, Yeast, Antioxidant (Ascorbic Acid)	Cereals containing gluten: Wheat, Barley	Milk, Soya	2 days
WHITE BAGUETTE with Sunflower Seeds	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Salt, Yeast, Sunflower Kernels, Antioxidant (Ascorbic Acid)	Cereals containing gluten: Wheat, Barley	(Tree) Nuts, Milk, Mustard, Sesame, Soya, Sulphites	2 days
WHITE BAGUETTE with Poppy Seeds	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Salt, Yeast, Poppy Seeds, Antioxidant (Ascorbic Acid)	Cereals containing gluten: Wheat, Barley	Milk, Mustard, Soya	2 days
TRADITIONAL BAGUETTE	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Rye Flour (Cereal Containing Gluten: Rye), Rye Malt Flour (Cereal Containing Gluten: Rye), Wheat Gluten (Cereal Containing Gluten: Wheat), Malted Wheat Flour (Cereal Containing Gluten: Wheat), Salt, Yeast, Antioxidant (Ascorbic Acid)	Cereals containing gluten: Wheat, Rye	Soya	2 days
WHITE SOFT HALF BAGUETTE (V)	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Improver (Cereal Containing Gluten: Wheat), Yeast	Cereals containing gluten: Wheat	Milk, Mustard, Soya	2 days

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BAPS AND BUNS Wheat Flour (Cereal Containing Gluten: Wheat), Water, Pasteurised Whole Egg, Margarine Eggs, Cereals containing Mustard, Sova 2 days **MILK BREAD** (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Polyglycerol Esters of Fatty Acids), gluten: Wheat, Rye; Milk Colouring (Curcumin, Annatto), Flavouring), Yeast, Sugar, Dried Whole Milk Powder, Bread Fat (Sustainable Palm Oil, Rapeseed Oil), Rye Flour (Cereal Containing Gluten: Rye), Salt, Rye Leaven (Cereal Containing Gluten: Rye), Deactivated and Dehydrated Rye Sourdough (Cereal Containing Gluten: Rye), Wheat Gluten (Cereal Containing Gluten: Wheat), Improver (Cereal Containing Gluten: Wheat), Vegan Egg Substitute, Antioxidant (Ascorbic Acid) Wheat Flour (Cereal Containing Gluten: Wheat), Water, Pasteurised Whole Egg, Margarine Eggs; Cereals containing (Tree) Nuts, Mustard, 2 days **MILK BREAD with** (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Polyglycerol Esters of Fatty Acids), gluten: Wheat; Milk Sesame, Sova, Sunflower Seeds Colouring (Curcumin, Annatto), Flavouring), Yeast, Sugar, Dried Whole Milk Powder, Bread Sulphites Fat (Sustainable Palm Oil, Rapeseed Oil), Rye Flour (Cereal Containing Gluten: Rye), Salt, Rye Leaven (Cereal Containing Gluten: Rye), Deactivated and Dehydrated Rye Sourdough (Cereal Containing Gluten: Rye), Wheat Gluten (Cereal Containing Gluten: Wheat), Improver (Cereal Containing Gluten: Wheat), Vegan Egg Substitute, Antioxidant (Ascorbic Acid), Sunflower Kernels Wheat Flour (Cereal Containing Gluten: Wheat), Water, Pasteurised Whole Egg, Margarine Eggs; Cereals containing Mustard, Sesame, 2 days **MILK BREAD with Poppy** (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Polyglycerol Esters of Fatty Acids), gluten: Wheat; Milk Sova Seeds Colouring (Curcumin, Annatto), Flavouring), Yeast, Sugar, Dried Whole Milk Powder, Bread Fat (Sustainable Palm Oil, Rapeseed Oil), Rye Flour (Cereal Containing Gluten: Rye), Salt, Rye Leaven (Cereal Containing Gluten: Rye), Deactivated and Dehydrated Rye Sourdough (Cereal Containing Gluten: Rye), Wheat Gluten (Cereal Containing Gluten: Wheat), Improver (Cereal Containing Gluten: Wheat), Vegan Egg Substitute, Antioxidant (Ascorbic Acid), Poppy Seeds

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MILK BREAD with Golden Linseeds	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Pasteurised Whole Egg, Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Polyglycerol Esters of Fatty Acids), Colouring (Curcumin, Annatto), Flavouring), Yeast, Sugar, Dried Whole Milk Powder, Bread Fat (Sustainable Palm Oil, Rapeseed Oil), Rye Flour (Cereal Containing Gluten: Rye), Salt, Rye Leaven (Cereal Containing Gluten: Rye), Deactivated and Dehydrated Rye Sourdough (Cereal Containing Gluten: Rye), Wheat Gluten (Cereal Containing Gluten: Wheat), Improver (Cereal Containing Gluten: Wheat), Vegan Egg Substitute, Antioxidant (Ascorbic Acid), Golden Linseeds	Eggs; Cereals containing gluten: Wheat; Milk	Lupin, Milk, Mustard, Soya	2 days
MILK BREAD with Mixed Seeds	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Pasteurised Whole Egg, Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Polyglycerol Esters of Fatty Acids), Colouring (Curcumin, Annatto), Flavouring), Yeast, Sugar, Dried Whole Milk Powder, Bread Fat (Sustainable Palm Oil, Rapeseed Oil), Rye Flour (Cereal Containing Gluten: Rye), Salt, Rye Leaven (Cereal Containing Gluten: Rye), Deactivated and Dehydrated Rye Sourdough (Cereal Containing Gluten: Rye), Wheat Gluten (Cereal Containing Gluten: Wheat), Improver (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid), Vegan Egg Substitute, Sunflower Kernels, Poppy Seeds, Organic Hulled Millet Seeds, Golden Linseeds, Brown Linseeds, Pumpkin Seeds	Eggs, Cereals containing gluten: Wheat; Milk	(Tree) Nuts, Celery, Lupin, Milk, Mustard, Peanut, Sesame, Soya, Sulphites	2 days
WHITE (V)	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Improver (Cereal Containing Gluten: Wheat), Yeast, Vegan Egg Substitute	Cereals containing gluten: Wheat	Milk, Mustard, Soya	2 days
WHITE Floured/Plain (V)	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Improver (Cereal Containing Gluten: Wheat), Yeast	Cereals containing gluten: Wheat	Milk, Soya	2 days
WHITE with Sunflower Seeds (V)	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Improver (Cereal Containing Gluten: Wheat), Yeast, Vegan Egg Substitute, Sunflower Kernels	Cereals containing gluten: Wheat	(Tree) Nuts, Milk, Mustard, Sesame, Soya, Sulphites	2 days
WHITE with Poppy Seeds (V)	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Improver (Cereal Containing Gluten: Wheat), Yeast, Vegan Egg Substitute, Poppy Seeds	Cereals containing gluten: Wheat	Milk, Mustard, Soya	2 days
WHITE with Mixed Seeds (V)	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Improver (Cereal Containing Gluten: Wheat), Yeast, Vegan Egg Substitute, Pumpkin Seeds, Sunflower Kernels, Poppy Seeds, Organic Hulled Millet Seeds, Golden Linseeds, Brown Linseeds	Cereals containing gluten: Wheat	Milk, Mustard, Soya	2 days
WHITE with Cheese	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Improver (Cereal Containing Gluten: Wheat), Yeast, Emmental Cheese (Pasteurised Cows Milk, Salt, Starter, Vegetarian Rennet, Potato Starch)	Cereals containing gluten: Wheat; Milk	Soya	2 days

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WHOLEMEAL (V)	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Sustainable Palm Oil, Rapeseed Oil, Salt, Yeast, Improver (Cereal Containing Gluten: Wheat), Vegan Egg Substitute	Cereals containing gluten: Wheat	Milk, Mustard, Soya	2 days
WHOLEMEAL with Mixed Seeds (V)	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Sustainable Palm Oil, Rapeseed Oil, Salt, Yeast, Improver (Cereal Containing Gluten: Wheat), Vegan Egg Substitute, Pumpkin Seeds, Sunflower Kernels, Poppy Seeds, Organic Hulled Millet Seeds, Golden Linseeds, Brown Linseeds	Cereals containing gluten: Wheat	Milk, (Tree) Nuts, Celery, Lupin, Mustard, Peanut, Sesame, Soya, Sulphites	2 days
BRIOCHE	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Pasteurised Whole Egg (Whole Egg, Preservatives (E202, E330)), Butter (Milk), Sugar, Yeast, Salt, Glucose Syrup	Eggs; Cereals containing gluten: Wheat; Milk	Soya	2 days
BRIOCHE with Poppy Seeds	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Pasteurised Whole Egg (Whole Egg, Preservatives (E202, E330)), Butter (Milk), Sugar, Yeast, Salt, Glucose Syrup, Vegan Egg Substitute, Poppy Seeds	Eggs; Cereals containing gluten: Wheat; Milk	Soya	2 days
BRIOCHE with Sunflower Seeds	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Pasteurised Whole Egg (Whole Egg, Preservatives (E202, E330)), Butter (Milk), Sugar, Yeast, Salt, Glucose Syrup, Vegan Egg Substitute, Sunflower Seeds	Eggs; Cereals containing gluten: Wheat; Milk	(Tree) Nuts, Sesame, Soya, Sulphites	2 days
BRIOCHE with Mixed Seeds	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Pasteurised Whole Egg (Whole Egg, Preservatives (E202, E330)), Butter (Milk), Sugar, Yeast, Salt, Glucose Syrup, Vegan Egg Substitute, Pumpkin Seeds, Sunflower Kernels, Poppy Seeds, Organic Hulled Millet Seeds, Golden Linseeds, Brown Linseeds	Eggs; Cereals containing gluten: Wheat; Milk	(Tree) Nuts, Celery, Lupin, Mustard, Peanut, Sesame, Soya, Sulphites	2 days
PASTRIES				
CROISSANT	Wheat Flour (Cereal Containing Gluten: Wheat), Water, Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Butter (Milk), Sugar, Dried Whole Milk Powder, Yeast, Salt, Vegan Egg Substitute	Cereals containing gluten: Wheat; Milk	Soya	2 days
PAIN AU CHOCOLAT	Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Butter (Milk), Water, Chocolate Batons (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (Soya Lecithin), Natural Vanilla Flavouring), Sugar, Dried Whole Milk Powder, Yeast, Salt, Vegan Egg Substitute	Cereals containing gluten: Wheat; Milk; Soya		2 days
VEGAN CROISSANT	Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Wheat Malt Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Water, Sugar, Premium Vegan Margarine (Vegetable Fats (Palm), Water, Vegetable Oils (Rapeseed), Emulsifier (Sunflower Lecithin), Salt, Acidity Regulator (Lemon Juice), Preservative (Potassium Sorbate), Vitamin E), Yeast, Salt, Vegan Egg Substitute	Cereals containing gluten: Wheat	Milk, Soya	2 days

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VEGAN PAIN AU CHOCOLAT	Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Wheat Malt Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Water, Chocolate Batons (Sugar,	Cereals containing gluten: Wheat; Soya	Milk	2 days
	Cocoa Mass, Cocoa Butter, Emulsifier (Soya Lecithin), Natural Vanilla Flavouring), Sugar,			
	Premium Vegan Margarine (Vegetable Fats (Palm), Water, Vegetable Oils (Rapeseed),			
	Emulsifier (Sunflower Lecithin), Salt, Acidity Regulator (Lemon Juice), Preservative (Potassium			
	Sorbate), Vitamin E), Yeast, Salt, Vegan Egg Substitute			2.1
ALMOND CROISSANT	Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)),	(Tree) Nuts: Almonds; Cereals	Peanut, Soya	2 days
	Sugar, Butter (Milk), Water, Ground Almonds (Nuts: Almonds), Vegan Egg Substitute, Icing	containing gluten: Wheat,		
	Sugar, Dried Whole Milk Powder, Yeast, Salt	Barley; Milk	Descut	2 -1
ALMOND PAIN AU	Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)),	(Tree) Nuts: Almonds; Eggs;	Peanut	2 days
CHOCOLAT	Sugar, Butter (Milk), Water, Ground Almonds (Nuts: Almonds), Vegan Egg Substitute,	Cereals containing gluten:		
	Chocolate Batons (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (Soya Lecithin), Natural Vanilla Flavouring), Icing Sugar, Dried Whole Milk Powder, Yeast, Salt	Wheat, Barley; Milk; Soya		
VEGAN ALMOND	Wheat Flour (Cereal Containing Gluten: Wheat), Sugar, Water,	(Tree) Nuts: Almonds; Cereals	Milk, Peanut, Soya	2 days
	Ground Almonds (Nuts: Almonds), Almond Milk (Water, Almonds (Nuts: Almonds), Sugar,	containing gluten: Wheat, Oat	willk, Pearlut, Soya	z uays
CROISSANT	Calcium (Tri-Calcium Phosphate), Sea Salt, Stabilisers (Locust Bean Gum, Gellan Gum),	containing gluten. Wheat, Oat		
	Emulsifier (Lecithins (Sunflower)), Natural Flavouring, Vitamins (B2, B12, E, D2)),			
	Cornflour, Oat Milk (Oat Base (Water, Oats (Cereal Containing Gluten: Oats), Rapeseed Oil,			
	Calcium Carbonate, Calcium Phosphates, Salt, Vitamins (D2, Riboflavin, B12), Potassium			
	Iodide), Almond Nibs (Nuts: Almonds), Icing Sugar (Cane Sugar, Cornflour), Sunflower Oil,			
	Premium Vegan Margarine (Vegetable Fats (Palm), Water, Vegetable Oils (Rapeseed),			
	Emulsifier (Sunflower Lecithin), Salt, Acidity Regulator (Lemon Juice), Preservative (Potassium			
	Sorbate), Vitamin E), Yeast, Salt, Vanilla Extract (Ethanol), Vegan Egg Substitute			
VEGAN ALMOND PAIN AU	Wheat Flour (Cereal Containing Gluten: Wheat), Sugar, Water, Ground Almonds (Nuts:	(Tree) Nuts: Almonds; Cereals	Milk, Peanut	2 days
CHOCOLAT	Almonds), Almond Milk (Water, Almonds (Nuts: Almonds), Sugar, Calcium (Tri-Calcium	containing gluten: Wheat,		
CHOCOLAI	Phosphate), Sea Salt, Stabilisers (Locust Bean Gum, Gellan Gum), Emulsifier (Lecithins	Oat; Soya		
	(Sunflower)), Natural Flavouring, Vitamins (B2, B12, E, D2)), Chocolate Batons (Sugar, Cocoa			
	Mass, Cocoa Butter, Emulsifier (Soya Lecithin), Natural Vanilla Flavouring), Cornflour, Oat			
	Milk (Oat Base (Water, Oats (Cereal Containing Gluten: Oats), Rapeseed Oil, Calcium			
	Carbonate, Calcium Phosphates, Salt, Vitamins (D2, Riboflavin, B12), Potassium Iodide),			
	Almond Nibs (Nuts: Almonds), Icing Sugar (Cane Sugar, Cornflour), Sunflower Oil, Premium			
	Vegan Margarine (Vegetable Fats (Palm), Water, Vegetable Oils (Rapeseed), Emulsifier			
	(Sunflower Lecithin), Salt, Acidity Regulator (Lemon Juice), Preservative (Potassium Sorbate),			
	Vitamin E), Yeast, Salt, Vanilla Extract (Ethanol), Vegan Egg Substitute			

Real

(Ascorbic Acid)), Pasteurised Whole Egg , Milk , Sultanas, Butter (Patissiere Powder (Corn Starch, Wheat Starch (Cereal Containin Colouring: Beta-carotenes), Yeast, Salt	g Gluten: Wheat), Vanillin,	Sulphites	
Colouring: Beta-carotenes), Yeast, Salt			
	Antioxidant (Ascorbic Acid)) Eggs: Cereals containing		
CLICCOLATE THUCK Wheet Flows (Microsof Containing Cluters Microsof)	Antioxidant (Ascorbic Acid)) Eggs: Cereals containing		
CHOCOLATE TWIST Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), A			2 day
Belgian Chocolate Chips (Sugar, Cocoa Mass, Cocoa Butter, Dext			
(Soya Lecithin)), Butter (Milk), Water, Milk, Sugar, Pasteurised V			
Whole Milk Powder, Creme Patissiere Powder (Corn Starch, Wh			
Gluten: Wheat), Vanillin, Colouring: Beta-carotenes), Yeast, Salt			
APPLE DANISH Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), A		Peanut, Soya	2 day
Apples, Water, Sugar Glaze (Glucose-fructose Syrup, Water, Sug			
Agents, Citric Acid, Flavouring, Potassium Sorbate, Paprika Extra			
Flaked Almond s (Nuts: Almond s), Apple Compote (Apples, Suga			
Whole Milk Powder, Yeast, Creme Patissiere Powder (Sugar, Mo			
Milk Powder, Full Cream Milk Powder, Vegetable Fat, Dried Glu			
(E263, E450, E339), Emulsifiers (E472a, E471), Salt, Milk Protein			
Flavouring), Icing Sugar, Salt, Improver (Cereal Containing Glute			
APRICOT DANISH Water, Wheat Flour (Wheat Flour (Cereal Containing Gluten: W		Soya	2 day
Acid)), Sugar Glaze (Glucose-fructose Syrup, Water, Sugar, Fruit			
Acid, Flavouring, Potassium Sorbate, Paprika Extract), Apricot Ha			
Acidity Regulator (Citric Acid)), Creme Patissiere Powder (Sugar,			
Skimmed Milk Powder, Full Cream Milk Powder, Vegetable Fat,			
Stabilisers (E263, E450, E339), Emulsifiers (E472a, E471), Salt, M			
carotene), Flavouring), Pasteurised Whole Egg , Butter (Milk) , Su			
Powder, Yeast, Salt, Improver (Cereal Containing Gluten: Wheat		Courte	ا ما م
RED FRUIT DANISH Water, Wheat Flour (Wheat Flour (Cereal Containing Gluten: W		Soya	2 day
Acid)), Sugar Glaze (Glucose-fructose Syrup, Water, Sugar, Fruit			
Acid, Flavouring, Potassium Sorbate, Paprika Extract), Creme Pa			
Modified Starch, Skimmed Milk Powder, Full Cream Milk Powder Clusses Syrup, Jaulin, Stabilizers (5262, 5450, 5229), Emulsifiers	-		
Glucose Syrup, Inulin, Stabilisers (E263, E450, E339), Emulsifiers Salt, Milk Protein, Colour (Beta-carotene), Flavouring), Raspberr			
Butter (Milk) , Sugar, Dried Whole Milk Powder, Yeast, Salt, Imp			
Containing Gluten: Wheat)			

Real

CINNAMON DANISH	Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Cinnamon Spread (Sugar, Wheat Flour (Cereal Containing Gluten: Wheat), Water, Vegetable Oils (Palm, Rapeseed), Humectant (Glycerol), Cinnamon, Salt, Preservative (Potassium Sorbate), Natural Flavouring) (Milk), Water, Pasteurised Whole Egg, Sugar, Butter (Milk), Dried Whole Milk Powder, Yeast, Salt, Improver (Cereal Containing Gluten: Wheat)	Eggs; Cereals containing gluten: Wheat, Barley; Milk	Soya	2 days
CHEESE STRAW	Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Butter (Milk), Water, Emmental Cheese (Pasteurised Cows Milk, Salt, Starter, Vegetarian Rennet, Potato Starch), Salt, Pasteurised Whole Egg, Sea Salt Flakes, Black Pepper	Eggs; Cereals containing gluten: Wheat; Milk	Mustard, Soya	2 days
PATISSERIE				
ALMOND BITE	Sugar, Butter (Milk) , Egg Whites (Egg Whites, Acidifier (E330), Preservative (E202), Stabiliser (E415, E412)), Ground Almond s (Nuts: Almond s), Wheat Flour (Wheat Flour (Cereal Containing Gluten : Wheat), Antioxidant (Ascorbic Acid)), Salt	(Tree) Nuts: Almonds; Eggs; Cereals containing gluten: Wheat, Barley; Milk	Peanut, Soya	2 days
PISTACHIO & RASPBERRY ALMOND BITE	Sugar, Butter (Milk), Egg Whites (Egg Whites, Acidifier (E330), Preservative (E202), Stabiliser (E415, E412)), Ground Almonds (Nuts: Almonds), Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Pistachio Paste (Roasted Pistachios (Nuts: Pistachios), Colouring (E100, E141)), Raspberries, Salt	(Tree) Nuts: Almonds, Pistachios; Eggs; Cereals containing gluten: Wheat, Barley; Milk	Peanut, Soya	2 days
CHOCOLATE AND ORANGE BITE	Sugar, Butter (Milk), Egg Whites (Egg Whites, Acidifier (E330), Preservative (E202), Stabiliser (E415, E412)), Ground Almonds (Nuts: Almonds), Cocoa Powder (Cocoa Powder, Acidity Regulators: E501i, E525), Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Wheat Gluten (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Orange Zest, Salt	(Tree) Nuts: Almonds, Eggs, Cereal containing gluten: Wheat, Milk	Peanut, Sesame, Soya	2 days
VEGAN COOKIE	Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Wheat Gluten (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Light Muscovado Sugar, Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (Soya Lecithin), Vanilla Extract), Margarine (Vegetable Oils and Fats, Water, Salt, Emulsifier, Citric Acid, Flavouring, Carotenes), Cornflour, Water, Baking Powder (Cereal Containing Gluten: Wheat), Bicarbonate of Soda, Salt	Cereals containing gluten: Wheat; Soya	Eggs, Milk, Sesame, Soya	2 days
ALMOND & APRICOT CHEW	Ground Almonds (Nuts: Almonds), Icing Sugar (Cane Sugar, Cornflour), Apricot Jam (Apricots, Glucose-Fructose Syrup, Sugar, Gelling Agent: Pectins, Acidifier: Citric Acid), Egg Whites (Egg Whites, Acidifier (E330), Preservative (E202), Stabiliser (E415, E412)), Clear Blossom Honey, Lemon Zest	(Tree) Nuts: Almonds, Eggs	Peanut	2 days

Real

TARTS				
APPLE (V)	Golden Delicious Apples, Apple Compote (Apples, Sugar), Wheat Flour (Wheat Flour (Cereal Containing Gluten : Wheat), Antioxidant (Ascorbic Acid)), Sugar Glaze (Sugar, Water, Glucose Fructose Syrup, Gelling Agent (Pectins), Acidity Regulator (Citric Acid, Potassium Citrates, Calcium Phosphates), Preservative (Potassium Sorbate)), Water, Premium Vegan Margarine (Vegetable Fats (Palm), Water, Vegetable Oils (Rapeseed), Emulsifier (Sunflower Lecithin), Salt, Acidity Regulator (Lemon Juice), Preservative (Potassium Sorbate), Vitamin E), Salt	Cereals containing gluten: Wheat	Soya, Sulphites	2 days
APRICOT (V)	Vegan Puff Pastry (Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Water, Premium Vegan Margarine (Vegetable Fats (Palm), Water, Vegetable Oils (Rapeseed), Emulsifier (Sunflower Lecithin), Salt, Acidity Regulator (Lemon Juice), Preservative (Potassium Sorbate), Vitamin E), Salt), Sugar Glaze (Sugar, Water, Glucose Fructose Syrup, Gelling Agent (Pectins), Acidity Regulator (Citric Acid, Potassium Citrates, Calcium Phosphates), Preservative (Potassium Sorbate)), Apricot Halves (Apricots, Water, Sugar, Acidity Regulator (Citric Acid)), Ground Almonds (Nuts: Almonds), Sugar, Almond Milk (Water, Almonds (Nuts: Almonds), Sugar, Calcium (Tri-Calcium Phosphate), Sea Salt, Stabilisers (Locust Bean Gum, Gellan Gum), Emulsifier (Lecithins (Sunflower)), Natural Flavouring, Vitamins (B2, B12, E, D2)), Cornflour, Sunflower Oil, Vanilla Extract (Ethanol), Almond Extract (Nuts: Almonds)	(Tree) Nuts: Almonds, Cereal containing gluten: Wheat	Peanut, Soya, Sulphites	2 day
PEAR (V)	Tinned Pears (Pear Halves, Water, Sugar, Citric Acid (E330), Calcium Chloride (E509), Glucose- Fructose Syrup), Ground Almonds (Nuts: Almonds), Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Wheat Gluten (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Sugar, Almond Milk (Water, Almonds (Nuts: Almonds), Sugar, Calcium (Tri- Calcium Phosphate), Sea Salt, Stabilisers (Locust Bean Gum, Gellan Gum), Emulsifier (Lecithins (Sunflower)), Natural Flavouring, Vitamins (B2, B12, E, D2)), Sugar Glaze (Sugar, Water, Glucose Fructose Syrup, Gelling Agent (Pectins), Acidity Regulator (Citric Acid, Potassium Citrates, Calcium Phosphates), Preservative (Potassium Sorbate)), Premium Vegan Margarine (Vegetable Fats (Palm), Water, Vegetable Oils (Rapeseed), Emulsifier (Sunflower Lecithin), Salt, Acidity Regulator (Lemon Juice), Preservative (Potassium Sorbate), Vitamin E), Icing Sugar (Cane Sugar, Cornflour), Cornflour, Apple Compote (Apples, Sugar), Sunflower Oil, Vanilla Extract (Ethanol), Almond Extract (Nuts: Almonds), Salt	(Tree) Nuts: Almonds; Cereals containing gluten: Wheat	Eggs, Milk, Peanut, Sesame, Soya, Sulphites	2 day
PEAR & CHOCOLATE	Tinned Pears (Pear Halves, Water, Sugar, Citric Acid (E330), Calcium Chloride (E509), Glucose- Fructose Syrup), Ground Almonds (Nuts: Almonds), Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Wheat Gluten (Cereal Containing Gluten: Wheat), Antioxidant	(Tree) Nuts: Almonds; Cereals containing gluten: Wheat; Milk; Soya	Eggs, Peanut, Sesame, Sulphites	2 day



	(Ascorbic Acid)), Sugar, Almond Milk (Water, Almonds (Nuts: Almonds), Sugar, Calcium (Tri- Calcium Phosphate), Sea Salt, Stabilisers (Locust Bean Gum, Gellan Gum), Emulsifier (Lecithins (Sunflower)), Natural Flavouring, Vitamins (B2, B12, E, D2)), Sugar Glaze (Sugar, Water, Glucose Fructose Syrup, Gelling Agent (Pectins), Acidity Regulator (Citric Acid, Potassium Citrates, Calcium Phosphates), Preservative (Potassium Sorbate)), Premium Vegan Margarine (Vegetable Fats (Palm), Water, Vegetable Oils (Rapeseed), Emulsifier (Sunflower Lecithin), Salt, Acidity Regulator (Lemon Juice), Preservative (Potassium Sorbate), Vitamin E), Whipping Cream (Milk), Icing Sugar (Cane Sugar, Cornflour), Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (Soya Lecithin), Vanilla Extract), Cornflour, Apple Compote (Apples, Sugar), Sunflower Oil, Vanilla Extract (Ethanol), Almond Extract (Nuts: Almonds), Salt			
LEMON MERINGUE	Sugar, Butter (Milk), Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Pasteurised Whole Egg, Egg Whites (Egg Whites, Acidifier (E330), Preservative (E202), Stabiliser (E415, E412)), Caster Sugar, Icing Sugar, Concentrated Lemon Juice (Sulphites), Water, Lemon Zest, Salt	Eggs; Cereals containing gluten: Wheat, Barley; Milk	Soya	2 days
ENGLISH CAKES				
TUNISIAN ORANGE CAKE	Free Range Eggs , Caster Sugar, Vegetable Oil, Ground Almond s (Nuts: Almonds), Breadcrumbs (Wheat Flour (Cereal Containing Gluten : Wheat), Water, Salt, Yeast), Lemon Juice, Fresh Orange Juice, Baking Powder (Cereal Containing Gluten: Wheat) , Orange Oil, Ground Cinnamon	(Tree) Nuts: Almonds; Eggs; Cereals containing gluten: Wheat, Rye, Barley	Milk, Peanut, Soya	7 days
CARROT CAKE	Carrots, Organic Plain Flour (Organic Wheat Flour (Cereal Containing Gluten : Wheat)), Sugar, Icing Sugar (Cane Sugar, Cornflour), Sunflower Oil, Free Range Eggs, Walnuts (Nuts: Walnuts), Cream Cheese (Full Fat Soft Cheese, Salt, Stabiliser (Locust Bean Gum), Citric Acid) (Milk) , Desiccated Coconut, Butter (Milk) , Baking Powder (Cereal Containing Gluten : Wheat), Bicarbonate of Soda, Mixed Spice	(Tree) Nuts: Walnuts; Eggs, Cereals containing gluten: Wheat; Milk	Soya	7 days
VEGAN CHOCOLATE & RASPBERRY CAKE	Soya Milk (Soya Base (Water, Hulled Soya Beans), Sugar, Acidity Regulator (Potassium Phosphate), Calcium Carbonate, Flavouring, Sea Salt, Stabiliser (Gellan Gum), Potassium Iodide, Vitamins (B2, B12, D2)), Sugar, Organic Plain Flour (Organic Wheat Flour (Cereal Containing Gluten: Wheat)), Raspberry Jam (Raspberries, Sugar, Water, Apple Pectin, Citric Acid), Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (Soya Lecithin), Vanilla Extract), Raspberries, Vegan Margarine (Sunflower Oil, Sustainable Palm Oil, Linseed Oil, Water, Salt, Natural Flavouring, Vitamin E, Natural Colour (Carotenes)), Cocoa Powder (Cocoa Powder, Acidity Regulators: E501i, E525), Agave Syrup, Coconut Oil, Vanilla Extract	Cereals containing gluten: Wheat; Soya	Milk	7 days

Real

	(Ethanol), Baking Powder (Cereal Containing Gluten : Wheat), Bicarbonate of Soda, Freeze- dried Raspberries, Salt			
MARBLE LOAF	 Wheat Flour (Wheat Flour (Cereal Containing Gluten: Wheat), Wheat Gluten (Cereal Containing Gluten: Wheat), Antioxidant (Ascorbic Acid)), Butter (Milk), Sugar, Free Range Eggs, Whipping Cream (Milk), Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (Soya Lecithin), Vanilla Extract), Water, Milk Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Cocoa Mass, Emulsifier (Soya Lecithin), Natural Vanilla), Milk, White Chocolate Pearls White Chocolate (Sugar; Cocoa Butter; Whole Milk Powder, Whey Powder (Milk), Emulsifier: Soya Lecithin, Natural Vanilla Flavouring, Crisped Cereals (Wheat Flour (Cereal Containing Gluten: Wheat), Sugar, Wheat Malt Flour (Cereal Containing Gluten: Wheat), Sugar, Glazing Agent: E500ii, Salt, Cocoa Butter, Natural Vanilla Flavouring), Glucose Syrup, Sugar, Glazing Agent: E414), Invert Sugar Syrup, Cocoa Powder (Cocoa Powder, Acidity Regulators: E501i, E525), Baking Powder (Cereal Containing Gluten: Wheat), Vanilla Extract (Ethanol) 	Eggs, Cereals containing gluten: Wheat; Milk, Soya	Sesame	7 days
DATE & ORANGE FLAPJACK	Vegan Margarine (Sunflower Oil, Sustainable Palm Oil, Linseed Oil, Water, Salt, Natural Flavouring, Vitamin E, Natural Colour (Carotenes)), Light Muscovado Sugar, Dried Dates (Dates, Rice Flour), Oats (Cereal Containing Gluten: Oat) , Organic Gluten-free Flour (Flour Blend (Rice, Potato, Tapioca, Maize, Buckwheat)), Desiccated Coconut, Orange Juice From Concentrate, Golden Syrup, Water, Vanilla Extract (Ethanol), Orange Oil	Cereals containing gluten: Oat	(Tree) Nuts, Gluten, Milk, Peanut, Sesame, Soya	7 days
SALTED FUDGE BROWNIE	Caster Sugar, Butter (Milk) , Free Range Eggs , Dark Chocolate 54% (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (Soya Lecithin), Vanilla Extract), Organic Gluten-free Flour (Flour Blend (Rice, Potato, Tapioca, Maize, Buckwheat)), Cocoa Powder, Sea Salt Flakes, Salt	Eggs; Milk; Soya	Gluten	7 days
SAVOURY				
QUICHE LORRAINE	Quiche Pastry (Wheat Flour (Cereal Containing Gluten: Wheat), Butter (Milk), Water, Salt), Milk , Pasteurised Whole Egg , Bacon (15%) (Pork Belly, Salt, Glucose, Antioxidant (Sodium Ascorbate), Preservative (Sodium Nitrite)), Ham Ends (12%), Whipping Cream (Milk), Mature Cheddar (Milk), Egg Yolks (Egg Yolk, Citric Acid (E330), Preservative (E202)), Black Pepper	Eggs; Cereals containing gluten: Wheat; Milk	Mustard, Soya	2 days
QUICHE VEGETARIAN	Quiche Pastry (Wheat Flour (Cereal Containing Gluten: Wheat), Butter (Milk), Water, Salt), Milk, Pasteurised Whole Egg, Carrots, Leeks, Whipping Cream (Milk), Mushrooms, Egg Yolks (Egg Yolk, Citric Acid (E330), Preservative (E202))	Eggs; Cereals containing gluten: Wheat; Milk	Mustard, Soya	2 days

PÂTISSERIE

Cake Information

ALLERGENS NOTE

The cakes are prepared in a facility that handles cereals containing gluten, various nuts, milk-based products, soya and eggs.

We make every attempt to identify ingredients that may cause allergic reactions. Every effort Is made to instruct our staff on the severity of food allergies. In addition, we highlight items with possible allergen- containing ingredients on our publicity and ingredients list.

We take great care to use separate equipment when preparing nut-free or gluten-free cakes. However, all our cakes are made in the same kitchen so please consider this if you have a severe allergy. There is also a possibility that manufacturers can change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

Because we want your cake eating experience to be perfect, we put extra effort into checking all our deliveries of nuts and fruit by hand for pieces of shell or fruit stone. However, please be vigilant in case any have slipped past our checks.

STORAGE

Our cakes are truly homemade. Please follow these guidelines to enjoy them at their very best:

In the fridge: Our cakes stay fresh for a week (apart from the cakes covered with cream cheese frosting which stay fresh for 5 days).

In the freezer: Freeze on day of delivery. They can be stored for up to 3 months. Allow 3 hours to defrost. They are best eaten within 5 days.

CUTTING

Round Cakes: Use a large, very sharp knife. Push point into centre of cake and use a gentle sawing action to cut.



Square Bakes – 12 Slices: They're easier to cut cold from the fridge. Pull open the corners of the foil tray so it's flat, slide a fish slice underneath and push onto a chopping board. Cut with a large sharp knife.

Loaves – cut into 10 slices: Remove from greaseproof wrapping, place loaf on a board. We suggest you cut at room temperature using a sharp knife.

DISPLAY

Most of our cakes can be stored at ambient temperature.

However we use cream cheese frosting for some of our cakes, these cakes can be displayed at ambient temperature for 4 hours only and then must be sold from a chilled display.