

QUALITY  
FINISH  
PATISSERIE

# PROVIDING EXCEPTIONAL, HANDMADE QUALITY PRODUCTS TO ORDER

“To provide a quality product which will enhance the reputation of any establishment and compliment any menu”

GET SOCIAL



# WELCOME

Quality Finish is a fresh, dynamic and innovative award winning Patisserie company run by a team of young professionals and provide an unparalleled and flexible service to the catering and hospitality industry.

We are based in the heart of Southampton, with its easy road links to all parts of the country; Quality Finish is ideally situated to provide the countries top establishments with hand made desserts delivered directly to you in temperature controlled vehicles. Our philosophy is to remove the pressure from the chefs and to provide a quality product which will enhance the reputation of any establishment and compliment any menu. Our services are professional, confidential and offer excellent value for money with complete peace of mind.

## ARTISAN

We hand craft our desserts and pastries using locally sourced ingredients and the finest Belgian chocolates. Our pastry chefs are skilled to prepare, mix and bake our beautiful desserts and tarts which are handmade from

flour, sugar and butter and are individually cared for and finished. Anyone can learn how to make something exactly the same but only true pastry chefs can create their own masterpieces.

## DELIVERY

We deliver throughout the UK. For more information call on 02380 682 026 or e-mail [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk).

## BESPOKE MENU DEVELOPMENT

We can work with our customers on any menu development; include a particular favourite or design a menu specifically to your requirements and budget. To speak to us about creating your perfect menu arrangements please call us on 02380 682 026 or e-mail [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk).

## FURTHER INFORMATION

Place an order today and see how quality finish can add a touch of magic to your menus. To speak to us about your requirements please call us on 02380 682 026 or e-mail [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk).



# OUR PRODUCTS



# AFTERNOON TEA



# AFTERNOON TEA

---

	CASE SIZE
<b>AFT01</b> Apple Bakewell Tart	12
<b>AFT02</b> Blueberry Cupcake	16
<b>AFT03</b> Cherry and Almond Tart	12
<b>AFT04</b> Coconut Macaroon	25
<b>AFT05</b> Coffee Choux Bun	25
<b>AFT06</b> Chocolate Éclair	20
<b>AFT07</b> Jam and Cream Scone	24
<b>AFT08</b> White Chocolate and Raspberry Mallow	25
<b>AFT09</b> Lemon Curd Cupcake	16

---

	CASE SIZE
<b>AFT10</b> Lemon Blueberry Tart	12
<b>AFT11</b> Lemon Meringue Pie	12
<b>AFT12</b> Viennese Biscuit	20
<b>AFT13</b> Honeycomb Smash Slice	36
<b>AFT14</b> Chocolate Brownie Slice	36
<b>AFT15</b> Fruit Scone	24
<b>AFT16</b> Linzer Tart	24
<b>AFT17</b> Chocolate Snowball	25
<b>AFT18</b> White Chocolate and Orange Cream	20

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# MINI AFTERNOON TEA

---

	CASE SIZE
<b>MAT01</b> Mini Jam and Cream Scone	36
<b>MAT02</b> Mini Coconut Macaroon	36
<b>MAT03</b> Mini Chocolate Tiffin	72
<b>MAT04</b> Mini Chocolate Brownie	72
<b>MAT05</b> Mini Lemon Meringue Pie	36
<b>MAT06</b> Mini Dark Chocolate Éclair	36
<b>MAT07</b> Mini White Chocolate and Raspberry Mallow	36
<b>MAT08</b> Mini Lemon Tart	36
<b>MAT09</b> Mini Double Dipped Chocolate Macaroon	72

---

	CASE SIZE
<b>MAT10</b> Mini Honeycomb Smash	72
<b>MAT11</b> Mini Caramel and Chocolate Shortbread	72
<b>MAT12</b> Mini Chocolate Snowball	36
<b>MAT13</b> Raspberry Jam Tart	36

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# HOT PUDDINGS





# HOT PUDDINGS

	CASE SIZE
<b>HSP01</b> Golden Syrup Sponge Pudding	9
<b>HSP02</b> Sticky Toffee Pudding	9
<b>HSP03</b> Lemon Curd Sponge Pudding	9
<b>HSP04</b> Apple Frangipan Sponge Pudding	9
<b>HSP05</b> Chocolate Sponge Pudding	9
<b>HSP06</b> Traditional Bread Pudding	9
<b>HSP07</b> Bread and Butter Pudding	9
<b>HSP08</b> Apple Strudel	9
<b>HSP09</b> Chocolate Caprese	16

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# TRAYBAKE



# TRAYBAKE

	CASE SIZE
<b>ATB01</b> Chocolate Brownie Traybake	2
<b>ATB02</b> Lemon Drizzle Traybake	2
<b>ATB03</b> Carrot Cake Traybake	2
<b>ATB04</b> Chocolate and Caramel Shortbread Traybake	2
<b>ATB05</b> Rocky Road Traybake	2
<b>ATB06</b> Cranberry and Chocolate Brownie Traybake	2
<b>ATB07</b> Honeycomb Smash Traybake	2
<b>ATB08</b> Raspberry Bakewell Traybake	2
<b>ATB09</b> Chocolate Tiffin Traybake	2

	CASE SIZE
<b>ATB10</b> Crunchy Mint Tiffin Traybake	2
<b>ATB11</b> Salted Caramel and Nut Traybake	2
<b>ATB12</b> Marbled Blondie Brownie Traybake	2
<b>ATB13</b> Granola Flapjack Traybake	2
<b>ATB14</b> White Chocolate and Apple Flapjack Traybake	2
<b>ATB15</b> White Chocolate and Raspberry Flapjack Traybake	2
<b>ATB16</b> Apple Streusel Traybake	2
<b>ATB17</b> Fruit and Nut Traybake	2

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

MUFFIN



# MUFFIN

	CASE SIZE
<b>MUF01</b> White Chocolate and Raspberry Muffin	12
<b>MUF02</b> Double Chocolate Muffin	12
<b>MUF03</b> Lemon Curd Muffin	12
<b>MUF04</b> Carrot Muffin	12
<b>MUF05</b> Blueberry Muffin	12
<b>MUF06</b> Toffee and Apple Muffin	12
<b>MUF07</b> Raspberry Bakewell Muffin	12

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# QUICHE



# QUICHE

	CASE SIZE
<b>QU01</b> Quiche Lorraine	1
<b>QU02</b> Stilton and Broccoli Quiche	1
<b>QU03</b> Red Onion and Cheddar Cheese Quiche	1
<b>QU04</b> Goats Cheese and Roasted Vegetable Quiche	1
<b>QU05</b> Salmon and Broccoli Quiche	1

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# WHOLE CAKES / LOAF CAKES





# WHOLE CAKES / LOAF CAKES

CASE SIZE			CASE SIZE		
<b>LC01</b>	Marble Chocolate Loaf Cake	1	<b>WRC09</b>	Lemon and Blueberry Cake	1
<b>LC02</b>	Cherry and Coconut Loaf	1	<b>WRC10</b>	Coffee and Walnut Cake	1
<b>LC03</b>	Coffee and Pecan Loaf Cake	1	<b>WRC11</b>	Harvest Apple Cake	1
<b>LC04</b>	Lemon Drizzle Loaf Cake	1	<b>WRC12</b>	Pineapple Upside Down Cake	1
<b>LC05</b>	Light Fruit Loaf Cake	1	<b>WRC13</b>	Fresh Cream Raspberry Sponge Cake	1
<b>LC06</b>	Dark Mocha Loaf Cake	1	<b>WRC14</b>	Fresh Cream Chocolate Sponge Cake	1
<b>WRC01</b>	Cherry and Coconut Cake	1	<b>WRC15</b>	Fresh Cream Lemon Sponge Cake	1
<b>WRC02</b>	Carrot Cake	1	<b>WRC16</b>	Fresh Cream Apple Sponge Cake	1
<b>WRC03</b>	Lemon Drizzle Cake	1	<b>WRC17</b>	Dark Rich Fruit Cake	1
<b>WRC04</b>	Chocolate Fudge	1	<b>WRC18</b>	Sticky Ginger Cake	1
<b>WRC05</b>	Dorset Apple Cake	1	<b>WRC19</b>	Date, Walnut and Sultana Cake	1
<b>WRC07</b>	Chocolate Victoria	1	<b>WRC20</b>	St Clements Cake	1
<b>WRC08</b>	Coffee and Pecan Cake	1	<b>WRC21</b>	Carrot and Orange Cake	1

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# ROULADE



# ROULADE

	CASE SIZE
<b>ROU01</b> Lemon and Lime Roulade	1
<b>ROU02</b> White Chocolate and Raspberry Roulade	1
<b>ROU03</b> Dark Chocolate Roulade	1
<b>ROU04</b> Luxury Toffee and Pecan Roulade	1
<b>ROU05</b> Orange and Blueberry Roulade	1
<b>ROU06</b> Lemon Curd Roulade	1
<b>ROU07</b> White Chocolate and Cranberry Roulade	1
<b>ROU08</b> Strawberry Roulade	1
<b>ROU09</b> Black Forest Roulade	1

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# INDIVIDUAL DESSERTS



# INDIVIDUAL DESSERTS

	CASE SIZE
<b>INDD01</b> Chocolate Profiterole Torte	25
<b>INDD02</b> Double Chocolate Macaroon Torte	25
<b>INDD03</b> Lemon and Raspberry Mascarpone Torte	25
<b>INDD04</b> Lemon Curd Torte	25
<b>INDD05</b> Chocolate and Orange Mousse	25
<b>INDD06</b> Dark Chocolate Marquise	25
<b>INDD07</b> Chocolate Trio Mousse	25
<b>INDD08</b> Tiramisu	25
<b>INDD09</b> Cream Filled Profiterole	60

	CASE SIZE
<b>INDD10</b> Strawberry and Raspberry Pavlova	9
<b>INDD11</b> Double Chocolate and Mint Torte	25
<b>INDD12</b> Bitter Chocolate and Mint Crisp Marquise	25
<b>INDD13</b> Salted Caramel and Brownie Torte	25
<b>INDC01</b> Lemon and Blueberry Cheesecake	25
<b>INDC02</b> Cookie and Cream Cheesecake	25
<b>INDC03</b> White Chocolate and Raspberry Cheesecake	25
<b>INDC04</b> Salted Caramel and Pecan Cheesecake	25

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# INDIVIDUAL DESSERTS

	CASE SIZE
<b>INDC05</b> Dark Chocolate Cheesecake	25
<b>INDC06</b> Strawberry Streusel Cheesecake	25
<b>INDC07</b> Baileys Irish Cream Cheesecake	25
<b>INDC08</b> Apple and Cinnamon Crumble Cheesecake	25
<b>INDC09</b> Vanilla Cheesecake	25
<b>INDC10</b> Mixed Berry Cheesecake	25
<b>INDC11</b> Lemon Curd Cheesecake	25
<b>INDC12</b> Vanilla and Stem Ginger Cheesecake	25
<b>INDT01</b> Baked Chocolate Tart	27

	CASE SIZE
<b>INDT02</b> Apple Crumble Tart	9
<b>INDT03</b> Rich Treacle Tart	27
<b>INDT04</b> Citrus Lemon Tart	27
<b>INDT05</b> Caramel and Apple Crumble Tart	9
<b>INDT06</b> Pear and Almond Tart	9
<b>INDT07</b> Sticky Toffee Tart	27
<b>INDT08</b> Salted Caramel and Chocolate Tart	27
<b>INDT09</b> Lemon Meringue Pie	9
<b>INDT10</b> Cherry and Almond Tart	9
<b>INDT11</b> Spiced Apple Meringue Pie	9

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# MINI DESSERTS



# MINI DESSERTS

	CASE SIZE
<b>MMO01</b> White Chocolate Torte	63
<b>MMO02</b> Trio Chocolate Torte	63
<b>MMO03</b> Fruit Pavlova	36
<b>MMO04</b> Trifle Mousse	63
<b>MMO05</b> Chocolate and Orange Mousse	63
<b>MMO06</b> Tiramisu	63
<b>MMO07</b> Lemon Curd Torte	63
<b>MCH01</b> White Chocolate and Raspberry Cheesecake	63
<b>MCH02</b> Dark Chocolate Cheesecake	63
<b>MCH03</b> Citrus Lemon Cheesecake	63
<b>MCH04</b> Mocha Cheesecake	63
<b>MCH05</b> Cookie and Cream Cheesecake	63

	CASE SIZE
<b>MCH06</b> Strawberry Cheesecake	63
<b>MCH07</b> Baileys Irish Cream Cheesecake	63
<b>MCH08</b> Apple and Cinnamon Crumble Cheesecake	63
<b>MCH09</b> Vanilla Cheesecake	63
<b>MTP01</b> Chocolate Tart	72
<b>MTP02</b> Apple Crumble Tart	36
<b>MTP03</b> Rich Treacle Tart	72
<b>MTP04</b> Citrus Lemon Tart	72
<b>MTP05</b> Pear and Almond Tart	36
<b>MTP06</b> Salted Caramel and Chocolate Tart	72
<b>MTP07</b> Lemon Meringue Pie	36

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.



# WHOLE DESSERTS



# WHOLE DESSERTS

	CASE SIZE
<b>WTG01</b> Luxury White Chocolate Torte	1
<b>WTG02</b> Chocolate Profiterole	1
<b>WTG03</b> Coffee and Mandarin Torte	1
<b>WTG04</b> Hazelnut and Toffee Torte	1
<b>WTG05</b> Double Chocolate Macaroon Torte	1
<b>WTG06</b> Lemon Raspberry Mascarpone Torte	1
<b>WTG07</b> Lemon Curd Torte	1
<b>WTG08</b> White Chocolate, Rum and Raisin Torte	1
<b>WTG09</b> Salted Caramel and Brownie Torte	1

	CASE SIZE
<b>WTG10</b> White Chocolate and Cranberry Pave	2
<b>WCC01</b> Baked Lemon and Blueberry Cheesecake	1
<b>WCC02</b> Cookie and Cream Cheesecake	1
<b>WCC03</b> Baked White Chocolate and Raspberry Cheesecake	1
<b>WCC04</b> Salted Caramel and Pecan Cheesecake	1
<b>WCC05</b> Baileys Irish Cream Cheesecake	1
<b>WCC06</b> Baked Apple and Cinnamon Cheesecake	1
<b>WCC07</b> Baked New York Cheesecake	1

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

# WHOLE DESSERTS

	CASE SIZE
<b>WCC08</b> Lemon Curd Cheesecake	1
<b>WCC09</b> Lemon Bar Cheesecake	2
<b>WCC10</b> Raspberry Bar Cheesecake	2
<b>WCC11</b> Strawberry Bar Cheesecake	2
<b>WCC12</b> Millionaires Cheesecake	1
<b>WTP01</b> Baked Chocolate Tart	1
<b>WTP02</b> Apple Crumble Tart	1
<b>WTP03</b> Treacle Tart	1
<b>WTP04</b> Citrus Lemon Tart	1
<b>WTP05</b> Caramel and Apple Crumble Tart	1

	CASE SIZE
<b>WTP06</b> Pear and Almond Tart	1
<b>WTP07</b> Sticky Toffee Tart	1
<b>WTP08</b> Salted Caramel and Chocolate Tart	1
<b>WTP09</b> Sticky Toffee and Pear Tart	1
<b>WTP10</b> Lemon Meringue Pie	1
<b>WTP11</b> Spiced Plum and Almond Viennese Tart	1
<b>WTP12</b> Apple Lattice Pie	1
<b>WTP13</b> Pear and Apple Crumble Tart	1

To order: T: 023 8068 2026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W:[qualityfinish.co.uk](http://qualityfinish.co.uk)

Please contact us for product specifications including allergen information.

Our products are made in a kitchen handling nuts, egg, wheat gluten, soya, milk and sulphur dioxide.

GET SOCIAL



# GET IN TOUCH

Quality Finish Patisserie Ltd  
Unit 76, Basepoint Enterprise Centre  
Anderson's Road, Southampton, Hampshire SO14 5FE

**Hannah O'Doherty Sales and Operations Manager**

**T: 02380 682 026 E: [sales@qualityfinish.co.uk](mailto:sales@qualityfinish.co.uk) W: [qualityfinish.co.uk](http://qualityfinish.co.uk)**