



Gatineau

Pâtisserie • Boulangerie • Chocolaterie

209 Banbury road
Summertown
Oxford
Ox2 7hq

tel: 01865 311779

email: info@gatineau.uk.com

PRODUCT LIST

Effective April 2011

Gatineau is an artisan patisserie - hand making & finishing our products

We bake & deliver 6 days a week (Tuesday to Sunday)

We strive to use the finest quality ingredients available

It is important to note that our kitchen may contain traces of nuts

The weights indicated are based on the cooked weight, unless otherwise stated

The product list that follows is merely a guide as to what we can make, if you have any specific requests or suggestions, please ask, we'll endeavour to oblige - (minimum quantities will apply)

GATEAUX

Gatineau can offer you a selection of cake sizes for the following:

- Individual, designed for one
- Diameter 14cm, designed for 4
- Diameter 16cm, designed for 6-8
- Diameter 20cm, designed for 10-12

Chocolate range

Larieux

Duo of 51% Callebaut dark chocolate and milk chocolate mousse on a classic larieux sponge

Three Chocolats *(20cm special order only)*

The pleasure of dark, milk and white chocolate mousses on top of a chocolate biscuit base (gluten free)

Croquant Valrhona

A delightful rich and crunchy base of feuilletine covered with milk chocolate mousse, made with Valrhona chocolate, finished with a milk chocolate glaze

Velour d'orange

A velvety chocolate sponge topped with an orange compote accompanied by a rich dark chocolate mousse and an orange cremeux

Opera

A combination of almond sponge layers with a rich coffee cream and a sumptuous chocolate ganache

Purple Haze

An infusion of 'tonka bean' in crème patissiere, with a compote of fresh raspberries, complimented with a soft almond sponge and enrobed with a milk chocolate mousse. Astonishing purple glaze finish

L'igloo a la menthe

A delicious white chocolate mousse, with a refreshing heart of mint cremeux and a layer of white chocolate rice crisp

Fruit range

Mousse Passion

A refreshing passion fruit mousse accompanied by fresh wild strawberries on a plain genoise sponge soaked in a raspberry liquor syrup

Rubis Vanille

A classic mix of a financier base topped with a light mousse made from fresh Madagascan vanilla, surrounded by a joconde sponge and finished with fresh berries

Fraisier

The marriage of classic genoise and vanilla mousseline, generously filled with freshly cut strawberries

Delice de pain d'epices

A classic bavaroise, with poached and lightly caramelised pears surrounded by a pain d'epices made with cloves, cinnamon and nutmeg

INDIVIDUAL GATEAUX

Mille-feuille

Hand made fresh crispy golden puff pastry with crème patissière and a touch of rum

Chocolate éclair

Handmade choux pastry with a luxury Valrhona chocolate cream filling

Coffee éclair

Handmade choux pastry with coffee cream filling

Tiramisu *(special order)*

Traditional Italian dessert with two layers of almond genoise soaked into a fresh coffee syrup with mascarpone

FRESH FRUIT TARTS

We can offer you a selection of fruit tarts for the following:

Individual, designed for one

Diameter 14cm, designed for 4

Diameter 16cm, designed for 6-8

Diameter 20cm, designed for 10-12

Tarte au citron

Bavaroise lemon made from fresh lemon juice and zest, with a touch of Italian meringue on a sable basque base

Tarte aux fraises

Fresh strawberries on top of a light sable basque base filled with a fresh, light crème patissiere

Tarte aux framboises

Fresh raspberries on top of a light sable basque base filled with a fresh, light crème patissiere

Tarte aux fruits melanges

A selection of fresh fruit on top of a light sable basque base filled with a fresh, light crème patissiere

Tarte aux poires et amandes

Fresh pear and almond with a light handmade almond cream

Tarte aux abricots et amandes

Fresh apricot and almond with a light handmade almond cream

Tarte aux myrtilles

Fresh blueberries with a light handmade almond cream

LOAF CAKE

*Sweet range***Quatre-quart**

A light sponge made with equal measures of eggs, flour, butter and sugar

Chocolate and marzipan*Savoury range***Tomato and black olive****Ham and green olives****Spring vegetables**

VIENNOISERIE

All of our viennoiserie are handmade using French butter & flour

Croissant**Pain au chocolat****Pain aux raisins****Pepito**

With 50% chocolate drops and crème patissiere

Brioche (large size available)

A light buttery sweet bread made with eggs, milk, butter & sugar

Brioche au sucre**Brioche au chocolat****Croissant aux amandes****Pain au chocolat aux amandes****Apricot danish**

SAVOURIES

Quiches

Rustic quiches designed for one. Large quiches available on request

Ham, potato and brie (with herbs de provence)

Ham and garlic mushroom

Provencal (tomato, Dijon mustard and herbs de provence)

Spinach , walnut and stilton

Goats cheese and red pepper

Red onion and parmesan

Pizzas *(on request)*

SPECIALITY BREAD

Campaillou

Classic French 'country' loaf, made using rye and wheat flour

Ciabatta

Traditional Italian bread made with olive oil

Pain a l'ancienne

400gr (white flour). Made with Camp Rémy white flour, sea salt and natural yeast, with a subtle hazelnut after-taste

Pain complet

400gr(whole meal). Uses only stone-ground, wholewheat flour, water, sea salt and natural yeast. Rich in both fibre and flavour, this loaf lends itself to many eating occasions

Pain aux 6 cereales

400gr(mix of white and brown Camp Rémy flour). Contains maize, millet, sesame, linseed, barley and oats

Traditional baguettes

Authentically made with flour, natural yeast and sea salt, and a long fermentation period.

Plain
Poppy seed
6 cereales

SPECIAL OCCASION CAKES

See page 2 and 3 for descriptions

Slab large cakes (square) designed for 15 up to 60 (*minimum 72 hours notice*):

Larieux
Mousse Passion
Velour d'orange
Croquant Valrhona

Large round cakes designed for up to 60 (*minimum 72 hours notice*):

Fraisier
3 Chocolats
Rubis Vanille
Purple Haze
Croquant Valrhona
Delice de pain d'epices

Petit fours

Range of exquisite bite-sized pastries:

Savoury

Sweet

Parma ham and poppy seed

Mini chocolate and coffee éclairs

Sausage and mustard

Mini tarte aux fraises

Ham and mustard

Mini tarte aux framboises

Cheese and paprika

Mini tarte au citron

Tapenade

Tomato and basil

Mini tarte au abricot

Mini tarte au poire

Fresh choux pastry with caramel on top

SEASONAL

Buche de Noel (Christmas)

Galette de Rois (January)

Valentine's cake

Easter cake

OTHER

Hand-made Belgian chocolates

Languedoc-Roussillon honey and fruity jams

French biscuits and sweets

Terms and Conditions of Trading

Contract and Agreement

All orders placed by customers are subject to acceptance of our sales conditions stated hereafter. Any variation will only be valid if specifically accepted in writing by Gatineau.

Prices

Prices are determined according to our price list on the day of ordering.

V.A.T

Prices quoted are exclusive of VAT, which will be charged, if applicable, at the time of invoicing according to legislation.

Special orders

All special orders must be placed 1 week in advance. All orders for weddings or for over 10-12 people must be placed at least 2 weeks in advance.

Delivery

Delivery is available for orders for 10 or above portions. Local delivery is charged at £15. Please contact us for prices on deliveries further a field. You must provide means to ensure the deliveries are safe, as Gatineau will not accept responsibility for goods stolen or damaged.

Claims

All goods should be inspected upon arrival & any damages or shortages should be immediately reported to us before midday. Any seriously damaged goods must be returned to the driver the next day.

Payment

We appreciate prompt payments from all of our customers to enable us to continue trading efficiently. You will receive a daily delivery note, which is considered as proof of delivery, followed by one weekly invoice. Please ensure that these are passed on to your accounts department for processing. Payment terms are strictly **15 days** from invoice, unless otherwise agreed. Please let us know if you wish to pay directly into our bank account using BACS.

Termination of Contract

Either party may issue one week's notice in writing of any intent to terminate this contract.

Customer Application

If you require samples, please complete and return the following:

Customer Details:

Company name:
(if partnership, please enclose partners names & addresses)
Company Registration no:
Trading as:
Address for deliveries:
Postcode:
Tel. no:
Email:
Name of person responsible for the ordering:
Specific delivery details:

Credit Application

If applying for a credit account, please complete the following:

Name of person responsible for paying the account:
Address (if different from above):
Postcode:
Tel no:
Email:

Bank details:

Bank name:
Bank address:
Sort code:
Account no:

Trade references:

Trade reference A Name:
Address:
Tel. no:
Trade reference B Name:
Address:
Tel. no:

I hereby agree to Gatineau's Terms & Conditions of trading (as indicated on page 7)

Signed:

Position:

Date:
