



LA MAISON

Frozen Dessert Specialist



Brochure 2023



Discover Our Latest Dessert Delights

Created and handmade by Chefs for Chefs!

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www.lmdsfoods.com

La Maison des Sorbets

lmaisondessorbets_lmds

La Maison Frozen Dessert Specialist

La Maison des Sorbets Foods

ABOUT US...



PRODUCT Deliveries

Delivery minimum: £100 in central London and within the M25, £130 outside the M25 but within the home counties. Other areas by agreement, please call us to discuss.

VEGAN Information

We recognise that consumers have a very wide range of preferences. At La Maison we have introduced a range of desserts that are suitable for Vegans and these products have been specially developed with Vegan diets in mind and are made using only ingredients that are certified as Vegan by our suppliers.

For the 'NUT FREE'

Recognising that many customers also request products that are not made with nuts, we have re-developed some products to ensure that the ingredients do not include nuts or nut products. It should be noted, however, that our production site is not nut free and although we take every precaution, these products cannot be guaranteed nut free.

HALAL Information

La Maison uses Halal gelatine in desserts that require gelatine.

LA MAISON - Always ready to serve you

La Maison des Sorbets is a London (UK) based manufacturer supplying award winning, premium-quality, handmade frozen desserts including sorbets, ice creams, patisserie and puddings to:

Hotels	Restaurants
Caterers	Airline Caterers
Wholesalers & Distributors	Hospitality
Retailers	Delicatessens

Using the highest quality natural ingredients, La Maison produce premium-quality frozen desserts '**created and handmade by chefs for chefs**' at their purpose built SALSA certified production kitchen. A bespoke dessert service is offered to those who wish to 'create' unique desserts for their discerning clientele. Quality of dessert and quality of service, La Maison is dedicated to providing total customer satisfaction.

PRODUCT Information

Product information is available on request for all the Price List desserts including the allergens and the nutritional information. For allergens, customers can be assured that the business has stringent measures in place, including ingredient checks and cleaning controls, to minimise the possibility that the desserts may contain allergens not on the product label but this cannot be guaranteed. For this reason La Maison does not offer any 'free from' desserts.

SALSA
Safe and Local Supplier Approval

Audit Certificate

La Maison des Sorbets Foods Ltd

SALSA site code: 2766
9 Gateway Industrial Estate
Hythe Road
London
NW10 6RJ

This Certificate confirms the above business and site has been audited against:

The SALSA Audit Standard
Issue 6, June 2022.

and has demonstrated compliance for the following scope of production:
'Manufacture and distribution of frozen ice creams, sorbets, desserts and patisseries'

Anniversary Date: 5 October

Audit Date: 25 October 2022

Next audit due between: 10 August 2023 and 5 October 2023

Certificate No: 16579

Issued: 2 November 2022

Expires: 30 November 2023


Jon Poole

Chair to Governance


Chris Grimes

Scheme Director

fdf food & drink
federation
personate about food & drink

NFU

UKH
UKHOSPITALITY

Institute of Food Science + Technology ifst

This certificate is the property of SALSA and must be returned immediately on request.
To check its validity you may check www.salsafood.co.uk or write to
SALSA, Bloxham Mill, Barford Road, Bloxham, Banbury. OX15 4FF

CONTENTS



PRODUCTS

Sorbets, Sauces & Purées	Sorbets 2L, Sauces & Purées	4
Ice Creams	Ice Creams, gelato & special dietary requirements	5
Scoops & Quenelles	Size & Price Chart for Sorbet & Ice Cream	6
Premium Quenelles	Sorbet, Ice Cream & Mousse	6
Sorbets & Ice Creams	1L & 125ml	7
Frozen Desserts	Baked Alaska, Iced Chocolate Lollies	7
Mousse, Cheesecake & Slabs	Potted Desserts, Individual, Celebration Cake & Multiportion	8-9
Tarte Tatin & Tartlets	Individual	10
Macarons	Assorted Flavours	11
Hot & Cold Puddings	Individual	11
Marmite	La Maison's Signature Dessert	11
Vegan Products	Ice Cream, Mousse, Cheesecake & Tartlets	4&12
Mini Desserts	Mousse, Cheesecake & Tartlets	13
Seasonal Suggestions	Special Occasion Suggestions	14
Bespoke Desserts	'Made to our recipe or yours'	15

Terms of Business - Our Terms and Conditions of Trade are available upon request.

THE ENVIRONMENT - Our Policy

At La Maison we are very clear on minimising our impact on the environment. We are continually improving our environmental performance which is a fundamental part of our business strategy and operating methods in our purpose built, SALSA certified, environmentally friendly production kitchen, freezer and office facility in North West London.

- We communicate our company policies to all those involved in our business.
- To minimise the environmental impact of the production of our dessert range and wherever possible, we source our ingredients from local suppliers and use local service providers to support our business.
- We have reduced our energy usage by using LED lighting and efficient heating systems.
- We minimise waste by evaluating operations and ensuring they are as efficient as possible.
- We upgrade our fleet of freezer vans regularly to ensure they have minimum impact on the environment.
- We keep water wastage to a minimum by recycling all water which is used for cooling our freezers and production machinery.
- We source packaging which is largely recyclable and where possible biodegradable.
- We are actively reducing the use of the plastics and have replaced plastics with natural materials where possible.

DISCLAIMER: We reserve the right to alter our products and prices due to any economic changes, errors or omissions in the brochure. Prices are also subject to any alteration in VAT. Please note: All dessert sizes presented in the brochure are approximate.

Message from the owner and CEO of La Maison, TINA HILDER

My team here at La Maison continue to navigate the challenges of the current global crises, building on their skills and creating new and innovative handmade premium quality frozen desserts, both stocked and bespoke.

La Maison has introduced a sugar free vanilla ice cream to its dessert menu for 2023 and it has increased the range of lower cost desserts such as the slab desserts, to assist our valued customers during these challenging times.

In recognition of its great product quality, La Maison has won the Great British Food Award 2022 for its Praline Ice Cream, with rave reviews from the judges. As we enter yet another year of challenges for both La Maison and the hospitality and food industry generally, we look forward to continuing to provide La Maison's customers, both new and existing, with the handmade premium quality frozen desserts and quality service that they value.



SORBETS



Our award winning Sorbets use natural ingredients and have a high fruit or vegetable content. Our Sorbets are low in fat, suitable for Vegetarians and Vegans. They are produced from ingredients that are naturally free from gluten.

BESPOKE Sorbets

Bespoke Sorbet flavours are made to order; minimum requirement is 12L batch size and 3 clear working days' notice.



Sorbet FLAVOURS

2L tub. 18 months shelf life

Suitable for Vegans, except *Crème Fraiche.

5203T	Blackcurrant
5241	Blood Orange
5202T	Chocolate (Bitter Dark)
5206T	Coconut (improved)
5347	*Crème Fraiche
5207T	Elderflower *NEW*
5340	Green Apple
5213T	Lemon
5372	Mandarin & Orange
5216T	Mango
5220T	Passionfruit
5261T	Rhubarb (with Grenadine)
5227T	Strawberry
5232	Strawberry & Fresh Basil *



Strawberry & Fresh Basil Sorbet

*** FINALIST ***

Great British Food Awards 2022

Sorbet PREMIUM FLAVOURS

2L tub. 18 months shelf life

5253T	Blackberry	5215T	Lychee
5330	Cherry (Morello)	5225T	Raspberry
5369	Lime & Coconut	5221	Yuzu & Mandarin

Sorbet FLAVOUR WITH ALCOHOL

2L tub. 6 months shelf life

5204	Champagne
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SAUCES and PURÉE

NEW

500g bottle. 6 months shelf life

9910	Chocolate Sauce
9911	Salted Caramel Sauce
9912	Strawberry Sauce

1L bottle. 6 months shelf life

9900	Mango Purée
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ICE CREAM

Ice Cream **POPULAR FLAVOURS**

4L tub. 18 months shelf life

5403T	Chocolate (Dark)
5409T	Strawberry Ripple
5411T	Vanilla (Madagascan)

Ice Cream **FLAVOURS**

4L tub. 18 months shelf life

5406	Blueberry & Lavender	5405T	Honey & Ginger
5494	Caramel (with Maldon salt)	5521	Honeycomb
5605	Caramel & Cinnamon	5524	Malted Milk
5475T	Cardamom	5443	Mango KULFI
5416T	Cinnamon	5426	Mint Chocolate Chip
5479T	Clotted Cream	5470	Mixed Berry
5555	Coconut Milk (improved)	5614	Mocha
5589	Dulce de Leche *NEW*	5441T	Orange Curd

Ice Cream **PREMIUM**

4L tub. 18 months shelf life

5407T	Pistachio (Roasted)
5547	Praline (with Hazelnuts) *NEW*



Ice Cream **SPECIAL DIETARY REQUIREMENTS**

4L tub. 18 months shelf life

5900	VEGAN Caramel (with Maldon Salt)	5427	SUGAR FREE Vanilla *NEW* (Madagascan)
5901	VEGAN Coconut (improved)		
5903	VEGAN Chocolate (Dark)		
5905	VEGAN Vanilla (Madagascan)		

GELATO no eggs, no butter ***NEW***

4L tub. 18 months shelf life

5549	Vanilla (Madagascan)
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Ice Cream **FLAVOURS WITH ALCOHOL**

4L tub. 9 months shelf life

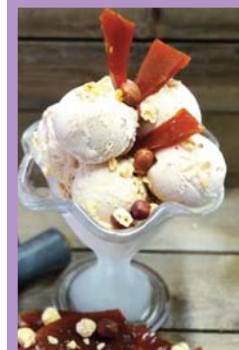
5464	Christmas Pudding	5420	Rum and Raisin
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NB: Due to the high content of alcohol these ice creams have a softer consistency than non-alcoholic ice creams.



Made with fresh whole milk and double cream for a rich, smooth, creamy consistency using fresh & natural ingredients. Our Ice Creams are produced from ingredients that are naturally free from gluten*

*Except Malted Milk



Great
BRITISH
FOOD
AWARDS 2022

WINNER

BESPOKE Ice Cream

Bespoke Ice Cream flavours are made to order; minimum requirement is 12L batch size and 3 clear working days' notice.

SCOOPS & QUENELLES



La Maison produce Sorbet and Ice Cream scoops and quenelles in various sizes for your larger functions, which provides perfect portion control and minimal wastage.



Pre-Scooped **VANILLA ICE CREAM x70**

3 months shelf life.

(available for next working day delivery!)

6740A **Individual Medium scoops x70**

Scoop **PRICE LIST FLAVOURS**

	Ice Cream	Size	Diameter Approx	Sorbet Approx Weight	Ice Cream Approx Weight
Sorbet					
6704	6724	Small	36mm	17-20gm	12-15gm
6708	6728	Medium	46mm	42-45gm	27-30gm
6712	6732	Large	52mm	59-62gm	40-43gm

Scoop **BESPOKE FLAVOURS**

	Ice Cream	Size	Diameter Approx	Sorbet Approx Weight	Ice Cream Approx Weight
Sorbet					
6706	6726	Small	36mm	17-20gm	12-15gm
6710	6730	Medium	46mm	42-45gm	27-30gm
6714	6734	Large	52mm	59-62gm	40-43gm

Quenelle **PRICE LIST FLAVOURS**

	Ice Cream	Size	Diameter Approx	Sorbet Approx Weight	Ice Cream Approx Weight
Sorbet					
6188	6190	Medium	55x35mm	27-30gm	17-20gm
6185	6191	Large	60x43mm	37-40gm	25-28gm

Quenelle **BESPOKE FLAVOURS**

	Ice Cream	Size	Diameter Approx	Sorbet Approx Weight	Ice Cream Approx Weight
Sorbet					
6188A	6190A	Medium	55x35mm	27-30gm	17-20gm
6185A	6192	Large	60x43mm	37-40gm	25-28gm

Scoops and Quenelles are made to order; minimum order requirement is 70 scoops per flavour and 3 clear working days notice. 3 month shelf life. (Bespoke flavours minimum order quantity and notice will apply.)

Premium Quenelles **MADE IN A MOULD**

Suitable for Sorbet, Ice Cream and Mousse

12 months shelf life.

One size 70mm x 35mm,

Weight approx. 23-27g

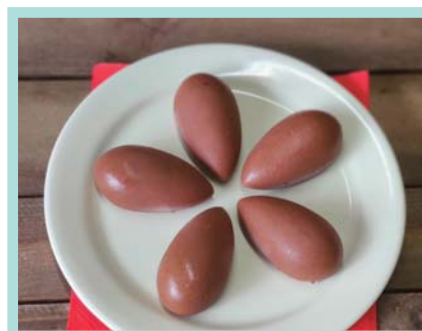
Minimum order quantity 70.

	Sorbet	Ice Cream
Price List	6150	6154
Bespoke	6152	6156



Mousse **INDIVIDUAL x24**

6200 **Chocolate Mousse** ***NEW***



FROZEN DESSERTS

RETAIL & EVENTS RANGE

Ice Cream **1 LITRE TUB**

12 months shelf life

5735	Chocolate (Dark)
5736	Strawberry Ripple
5737	Vanilla (Madagascan)



Ice Cream and Sorbet **125ML POTS (INDIVIDUAL X 20)**

12 months shelf life.

(Plastic spoon stored within the lid for convenience)

5752	Chocolate (Dark) Ice Cream	5770	Lemon Sorbet
5751	Strawberry Ripple Ice Cream	5771	Mango Sorbet
5750	Vanilla (Madagascan) Ice Cream	5775	Strawberry Sorbet *NEW*



FROZEN DESSERTS

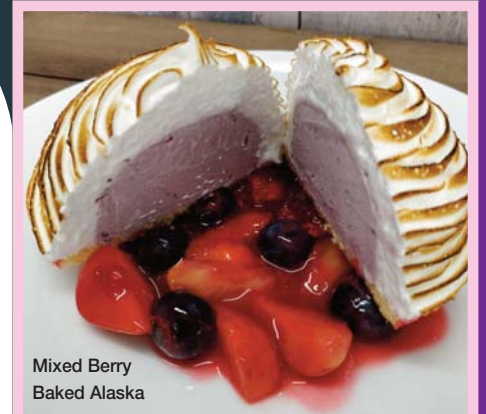
Baked **ALASKA INDIVIDUAL x12**

12 months shelf life. ***No nuts***

(Round shape, approx H 6.5cm)

4540	Mixed Berry Ice Cream	4538	Vanilla Ice Cream
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An Ice Cream Bombe, covered in toasted meringue on a sponge base with no nuts.



Mixed Berry
Baked Alaska

Iced Choc **LOLLIES INDIVIDUAL x50**

Set on a stylish bamboo stick. 12 months shelf life.



4647 **White Chocolate Lollies with Praline Cream** ***NEW***

A ball of Praline cream encased in a White Chocolate shell.

4671 **Chocolate Lollies with Passionfruit Sorbet**

A ball of refreshing Passionfruit Sorbet encased in an orange-coloured White Chocolate shell.

4635 **VEGAN Dark Chocolate Lollies with Raspberry Sorbet**

A ball of delicious Raspberry sorbet encased in a Vegan Dark Chocolate shell.



Baked Alaska

N.B. The fruit shown in these pictures are not included with the desserts.

MOUSSE & CHEESECAKE

Mousse **INDIVIDUAL x12**

12 months shelf life. *No nuts *Halal gelatine used.

(Round shape, 6.5cm, H 4cm)

1503 **Mango & Passionfruit Mousse**

A refreshing mango & passionfruit mousse set on a sponge base, finished with passionfruit seeds.



1514 **White & Dark Chocolate Mousse**

A dark chocolate mousse on a chocolate sponge, topped with white chocolate mousse and a dark chocolate glaze.



1606 **Matcha & White Chocolate Mousse**

A light matcha mousse combined with white chocolate, set on sponge base, finished with a matcha glaze.



(Oval shape, 8cm, H 4cm)

1614 **Chocolate Orange Mousse**

A rich dark chocolate mousse with orange candied peel set on a chocolate sponge, topped with a chocolate and orange marbled glaze.

Gelatine free



Potted Desserts **INDIVIDUAL PORTIONS x6**

12 months shelf life. *No nuts *Gelatine free

MADE TO ORDER ONLY (Square shape, 6.5cm, H 6cm, 125ml)

1570 **Dark Chocolate Mousse Pot**

A smooth dark chocolate mousse topped with a rich chocolate glaze.

1571 **Passionfruit & Mango Cheesecake Pot**

A refreshing passionfruit cheesecake set on a crunchy biscuit base, finished with a passionfruit glaze with seeds.



Premium Quenelles Mousse **INDIVIDUAL x24**

12 months shelf life.

(Quenelle shape, 7cm, H 3.5cm)

6200 **Chocolate Mousse**

A light and smooth dark chocolate mousse made using a mould for a polished look.



Celebration Mousse Cake **MULTIPORTION**

12 months shelf life. *No nuts

(Round shape, 15cm, H 6cm, 6-8 portions)

1002 **Celebration Chocolate Mousse Cake**

Perfect for any celebration, layered chocolate mousse cake, glazed to perfection. For a personal touch, we can add a name or message of your choice.

(Macarons not included).



MOUSSE, CHEESECAKE & SLABS

N.B. The fruit shown in these pictures are not included with the desserts.

Cheesecake **INDIVIDUAL PORTIONS x12**

12 months shelf life. *No nuts *Gelatine free *No eggs

(Rectangle shape, 9cm x 4cm, H 2.5cm.)

1666 **Lotus® Biscoff Cheesecake**

A creamy cheesecake set on a biscoff base, glazed with caramel and topped with biscoff crumble.



1613 **Vanilla Cheesecake**

A rich creamy vanilla cheesecake set on a crunchy biscuit base.



1652 **Chocolate Cheesecake**

A rich Belgian chocolate creamy mixture set on crunchy biscuit base.



Cheesecake **INDIVIDUAL PORTIONS x12**

12 months shelf life. *No nuts *Gelatine free *No eggs

(Round shape, 6.5cm, H 4cm)

1610 **Oreo® Cookie Cheesecake**

A rich and creamy cheesecake with pieces of chocolate cookie set on a dark chocolate cookie base, topped with a clear glaze.



1611 **Mixed Berry Cheesecake**

A fresh & fruity mixed berry cheesecake set on a biscuit base, decorated with a mixed berry glaze.



1612 **Passionfruit Cheesecake**

A refreshing passionfruit cheesecake set on a crunchy biscuit base, finished with a passionfruit glaze containing seeds.



Patisserie Slab **MULTIPORTION - Approx 30 portions**

12 months shelf life *No nuts *Gelatine free. Uncut and ready for you to create your own signature dessert.

(Rectangle shape, approx 39cm x 30cm, H 2.5cm).

1586 **Dark Chocolate Mousse**

A rich smooth dark chocolate mousse set on a chocolate sponge base.



1575 **Brownie**

A rich dark chocolate brownie with a ganache texture. Serve hot or cold.



1567 **Lemon Drizzle Cake with Meringue**

A light and zesty lemon sponge cake, topped with toasted meringue.



TARTE TATIN & TARTLETS



BESPOKE

Bespoke desserts are specially created upon customers request. Our chefs can make a variety of flavours e.g. mango or orange.

Multiportion (28cm) & Mini (5cm) tartlets available in all flavours.

Minimum requirement is 3 clear working days' notice is required.

Tarte Tatin **INDIVIDUAL x12**

6 months shelf life. *No nuts* *Gelatine Free*

(Round shape, 9cm, approx H 3cm).

NEW SIZE

8072 **Apple Tarte Tatin**

A fresh whole apple, sliced and caramelised on a buttery puff pastry base.



8076 **Vegan Pear Tarte Tatin**

Caramelised sliced pear on a Vegan puff pastry.



Tartlet **INDIVIDUAL x12**

6 months shelf life. *No nuts* *Gelatine Free*

(Round shape, 8.5cm, approx H 3cm).

2523 **Lemon**

A classic sharp, French style lemon curd in a sweet pastry case, glazed to perfection.



(Round shape, 9cm, approx H 3cm).

2525 **Passionfruit**

A rich passionfruit curd in a sweet pastry case, decorated with passionfruit seeds and glazed to perfection.



2530 **Vegan Raspberry**

A Vegan pastry case filled with Vegan custard, decorated with raspberries and glazed.

NEW



2538 **Vegan Pear Frangipane**

Thinly sliced pear placed on a Vegan pastry case with a layer of jam and Vegan frangipane. ***with nuts***

NEW



*** For Mini Tartlets, see page 13***

PUDDINGS AND MACARONS

Hot & Cold Puddings **INDIVIDUAL x20**

12 months shelf life *No Gelatine

8001 **Dark Chocolate Fondant**

(Round shape, 6cm, H 4cm).

A mouth watering moist chocolate sponge with a melted chocolate centre.



8027 **Sticky Toffee (Date) Pudding**

(Round shape, 6cm x H 6cm).

An indulgently moist sponge cake made with finely chopped dates covered in a smooth, rich toffee sauce.



For Vegan Sticky Toffee Pudding, see page 12

***No nuts *Halal gelatine used**

8009 **Summer Pudding**

(Round shape, 6cm x H 6.5cm)

A traditional English summer pudding with lightly poached tangy summer fruits and encased in a fruit coulis soaked sponge.



*** For Vegan Puddings, see page 12 ***

Macaron **ASSORTED BOX X105**

8025 **Macaron - Chocolate, Raspberry, Vanilla**

INDIVIDUAL x35 per flavour

(Round shape, approx. 5 cm)

A light, brightly coloured meringue sandwich consisting of two rounded discs made using egg whites, sugar, and almond flour surrounding a sweet filling.



NEW

La Maison's **SIGNATURE DESSERT**

If you haven't already tried it, now is your chance to discover it!

The Marmite. Made with caramel & flaked almonds, moulded into a basket and a lid, decorated with a sugar flower.

The bowl is filled with sorbet scoops of your choice (stocked flavours only).

To serve, remove from the freezer 10 minutes to allow it to temper at room temperature.

Made to order with 5 clear working days' notice required.

1 month shelf life.

4002 **Marmite 10 portion**

4504 **Marmite Individual x 6**





Vegan ICE CREAM

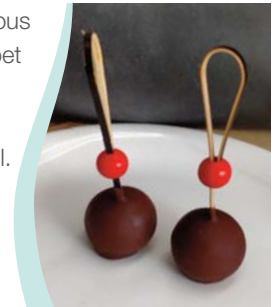
4L tub. 18 months shelf life

5900	Caramel (with Maldon Salt)
5903	Chocolate (Dark)
5901	Coconut
5905	Vanilla (Madagascan)



4635 **VEGAN Chocolate Lollies with Raspberry Sorbet Individual x50**

A ball of delicious raspberry sorbet encased in a Vegan dark chocolate shell.



*** For Vegan Sorbet, see page 4 ***

Vegan DESSERTS

2530 **Vegan Raspberry Tartlet Individual x12**

(Round shape, 9cm, H 3cm)

A Vegan pastry case filled with Vegan custard, decorated with raspberries and glazed.



NEW

2538 **Vegan Pear Frangipane Individual x12**

(Round shape, 9cm, H 3cm)

Thinly sliced pear placed on a Vegan pastry case with a layer of jam and Vegan frangipane ***with nuts*.**



NEW

8076 **Vegan Pear Tarte Tatin Individual x12**

(Round shape, 9cm, H 3cm)

Caramelised sliced pear on a Vegan puff pastry.



1537 **Vegan Chocolate & Raspberry Mousse Individual x12**

(Round shape, 6.5cm x H 4cm)

A Vegan dark chocolate mousse with raspberry crumb set on a Vegan Brownie crumb base topped with a raspberry glaze.



8028 **Vegan Sticky Toffee (Date) Pudding Individual x20**

(Round shape, 6cm x H 6cm)

An indulgent moist Vegan sponge cake made with finely chopped dates covered in a smooth, rich Vegan toffee sauce. Serve with our new Vegan ice cream.



1588 **Vegan Slab Brownie Approx 30 portions**

(Rectangular, 39x30cm, H 2.5cm)

A rich, dark chocolate Vegan brownie with a ganache texture. Serve hot or cold.



MINI DESSERTS

Mini Mousse **INDIVIDUAL x30** *No nuts *Halal Gelatine used 12 months shelf life. (Round shape, 4cm x H 2cm)

1536 **White and Dark Chocolate Mousse**

A dark chocolate mousse on a chocolate sponge, topped with white chocolate mousse and dark chocolate glaze.



1539 **Mango & Passionfruit Mousse**

A refreshing mango & passionfruit mousse set on a sponge base, finished with passionfruit seeds.



1521 **Vegan Chocolate & Raspberry Mousse**

NO GELATINE.

A Vegan dark chocolate mousse with raspberry crumb set on a Vegan Brownie crumb topped with a raspberry glaze.



Mini Cheesecake **INDIVIDUAL x30** *No nuts *Gelatine free *No eggs 12 months shelf life. (Round shape, 4cm x H 2cm)

1544 **Mixed Berry Cheesecake**

A fresh and fruity mixed berry cheesecake set on a biscuit base, decorated with a mixed berry glaze.



1540 **Oreo® Cookie Cheesecake**

A rich & creamy cheesecake with pieces of chocolate cookie base, topped with a light clear glaze.



1532 **Chocolate Cheesecake**

A rich and creamy Belgian chocolate mixture set on crunchy biscuit base.



1534 **Passionfruit Cheesecake**

A refreshing passionfruit cheesecake set on a crunchy biscuit base, finished with passionfruit glaze and seeds.



Mini desserts including Mousses & Tartlets. Ideal for a dessert selection platter or for afternoon tea.



Please note: Bespoke desserts require 3 clear working days' notice. Minimum quantities to apply, prices on application.

Mini Tartlets **INDIVIDUAL x20** 6 months shelf life (Round shape, 5cm)

2514 **Lemon**

A classic sharp French style lemon curd in a sweet pastry case, finished with a glaze.



2517 **Pecan**

A sweet pastry case filled with golden syrup paste, topped with pecans.



2518 **Blueberry**

A tartlet filled with blueberry on an almond frangipane, glazed to perfection.



SEASONAL SUGGESTIONS

Many special occasions are celebrated with great quality food. To assist with menu planning during these times, La Maison offer a wide range of bespoke desserts.

A minimum of 5 clear working days' notice is required.

Minimum quantities to apply, prices on application.

Valentine's



Sorbet heart filled with Ice Cream



Chocolate Mousse Heart



Chocolate Fondant Heart

EASTER



Chocolate Tartlet



Chocolate Orange Mousse



Halloween Cupcakes



Halloween Tartlet



Christmas



Chocolate Stout Pudding



Mini Mince Pies



Mulled Wine Pudding



Chocolate Mousse Log



दीवाली



Mango Cheesecake



Gajar ka Halwa Cheesecake

BESPOKE DESSERTS



Bespoke **DESSERTS**

Created and handmade by Chefs
for Chefs.

Made to our recipe or yours!

Here at La Maison, we welcome the opportunity to work closely with our customers to create bespoke desserts which will enhance special occasions or portray individuality.



Desserts can be made in the following shapes:

- ~ Round
- ~ Oval
- ~ Pyramid
- ~ Heart
- ~ Rectangular
- ~ Square
- ~ Teardrop

A minimum of 5 clear working days' notice is required. Minimum quantities to apply, prices on application.



LA MAISON *Frozen Dessert Specialist*



LA MAISON
*Always ready
to serve you*



La Maison des Sorbets



lamaisondessorbets lmds



La Maison Frozen Dessert Specialist



La Maison des Sorbets Foods

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La Maison is a trading name of La Maison des Sorbets Foods Ltd