

Devilish Desserts



Product & Price List

July 2025

This product list has been created to give our customers a clear overview of the products and services we offer.

Please take your time to browse through this brochure at your leisure. We hope it helps you make informed choices when selecting from our range.

If you require any further information, please do not hesitate to contact us.

Thank you for taking the time to look through our products.

Thank you for looking.

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A little About Us

The purpose of this brochure is to give customers and the public an awareness of the unique products and services that we provide.

We have been making cakes, desserts and savoury products for the public for over twenty years. Our Chef Pâtissier, Alec Pelling, has been with us for nineteen years and, with his team, has on three occasions made desserts for Her Majesty Queen Elizabeth II and the Royal Family. We are also nominated suppliers to four major breweries.

In the pages of this brochure, you will find a selection of the products we manufacture. Our full range exceeds 300 items which, for environmental reasons, cannot all be included in this document. Our policy, which has contributed greatly to our success, is simple: **if you, the customer, want it made, we will make it for you.**

You will also discover our extensive range of savoury products. This includes our Individual Steak and Ale Pie, which won the **Supreme Champion** award at the British Pie Awards in 2010, along with several Gold, Silver and other awards. We are extremely proud of these achievements, and if you visit our website you will see further awards gained in subsequent years.

We also produce a wide selection of individual desserts and pastries suitable for weddings, functions, coffee shops, golf clubs and garden centres. There is something for every type of outlet.

We employ around twenty full- and part-time staff. All our products are handcrafted by skilled chefs and pâtissiers. We also have a product development team who are constantly creating new ideas and recipes. You, the customer, are an invaluable inspiration for new products.

We hope you enjoy reading through this brochure and, if you have any questions, please do not hesitate to contact us using the details provided.

Some of Our Chocolate Stuff



Chocolate Stuff

All these Gateaux are 16 Portions.

Heaven on Earth	£33.51
Caribbean Crunch	£27.69
Bar Chocolate Mascarpone Torte	£41.65
Chocolate Orange Fudge Cake	£33.51
Chocolate Cherry Sacher torte	£40.91
Chocolate Strawberry Gateau	£33.91
Ebony & Ivory	£40.91
Jamaican Dark	£41.49
Hell on Earth	£33.47
Toffee Intent	£35.30
Rum Truffle	£36.62
Unlimited Chocolate Gateau	£35.35
Luxury Black Forest Gateau	£35.30
Chocolate Fudge Brownie	£33.51
Chocolate Fudge Cake	£31.37

Chocolate & Other Stuff



Gateaux & Tortes

All these Gateaux are 16 Portions

Caramel & Praline Gateau	£35.30
Amaretto Gateau	£31.82
Tiramisu Gateau	£31.76
Tyrolean Gateau	£36.53
Bucks Fizz	£42.31
Baileys & CreamGateau	£38.57
Apricot & Brandy Torte	£38.57
Toffee & Hazelnut Torte	£33.53
Grand Marnier Gateau	£36.17
Coffee Walnut Gateau	£33.51
Raspberry Rhapsody	£33.51
Strawberry Gateau	£32.14
Tropicana Gateau	£38.89
Peaches & Cream	£33.40

Cheesecakes - Fruit Tarts & Pies - Meringues Crumbles



Other Stuff

Strawberry Shortbread	£30.46
Strawberry Paris Brest	£35.80
Banoffee Pie	£32.09
Highland Cream	£33.20
Irish Coffee Log	£37.86
Profiteroles (Plain)	£33.51
Profiteroles (Dipped in Chocolate)	£35.80

Give 3 per Portion = 14 Portions in a Box

Chantilly Cream – Fresh Cream – Crème Patisserie – Bailey's Cream

£33.40 £35.80 £35.80 £37.77

Roulades	£33.51
Chocolate & Raspberry – Chocolate & Orange – Strawberry	
Chocolate & Red Cherry – Apricot & Almond	

Pies & Crumbles

Apple Pie	£24.68
Apple & Blackberry Pie	£24.68
Apple & Raspberry Pie	£24.68
Blueberry Pie	£26.44
Cherry Pie	£25.21
Peach & Apricot Pie	£35.00
Belgian Apple Flan	£35.00
Apple Pecan Nut Strudel	£31.76
Lemon Meringue Pie	£29.49
Apple Crumble	£25.76
Apple & Raspberry Crumble	£25.72
Apple & Blackberry Crumble	£25.44
Toffee Apple Pecan Crumble	£31.13
Peach Apricot Crumble	£31.13
Rhubarb Crumble	£26.65

Tarts

Traditional Treacle Tart (2 in a Box)	£44.53
Traditional Bakewell Tart	£26.46
Bakewell Tart Iced	£28.14
Iced Cherry Bakewell	£28.14
Pear & Almond Bakewell	£32.88
Pecan Nut Tart (2 in a Box)	£63.66
Tarte au Citron	£36.34

Flans

Swiss Apple	£33.53
Raspberry	£33.53
Strawberry	£33.53
Strawberry & Kiwi	£37.98
Fruit de Bosco	£39.46
Fresh Fruit Flan	£37.07

Cheesecakes

Standard Cheesecakes

£33.51

A Rich Creamy Vanilla Cheesecake
Topped with the Deluxe Fruit Preserve
of your Choice

Fresh Fruit Cheesecakes

£36.23

Topped with the Fruit Preserve
and Fresh Fruit of your Choice

Deluxe Cheesecakes

£35.74

High Standard as above but with the
Selected topping incorporated in the
Cheesecake.

Bar Cheesecakes

£41.49

High Standard as above but in an 18-
inch Bar for easy portioning.

Specialist Cheesecakes

£36.75

Bailey's Cream
Chocolate &
Kahlua Deluxe
Chocolate Marbled
Ginger & Lime

Some Helpful Information

All of our chocolate gateau and dessert ranges are 16 portion desserts. To give you a general idea of the size they are approximately 12 inches in diameter. We do not preportion any of our desserts; the portion is defined by a cream curl, a chocolate silhouette, or a piece of fruit.

We only use the best Belgian Chocolate when making our Chocolate Curvature and Chocolate products. This is a little more expensive, but well worth it.

Where unspecified our cream products are made with our own blend of long-life creams. This has a neutral taste, but the shelf life of the products is greatly extended. This blended cream is vegetable oil based so they are favorite with vegetarians. They also hold the piping definition to look better for longer.

All products are available in Fresh Cream but obviously this is reflected in the price. Please do not hesitate to request Fresh Cream if your clientele prefer this.

The sweet pastry for Fruit Pies is made with vegetarian margarine and vegetarian shortening. This knowledge is handy as it is possible to advise your vegetarian customers who normally often have a restricted choice of desserts. The pastry is from a French recipe and is very short but handles well. Also, if you wish to warm a portion of one of our fruit pies, it will regenerate nicely.

All our products are handmade and are made in small batches, which enables us to monitor the quality more diligently. This also gives the products a homemade appeal which customers prefer in these times of mechanized production.

We also give an unconditional **Guarantee** on all our products. If you have any problems or a product does not perform as you anticipated, then we will replace it on your next delivery.

Our cheesecakes are all made with full fat double cream, and we have a wide selection of Standard Cheesecakes, Fresh Fruit Cheesecakes and Deluxe Cheesecakes for you to choose from.

Our products may not be finished as in the Photographs. We leave the final finish to your Chef which will make your dessert more personalized to your establishment.



Savoury Pies & Quiches





Individual Savoury Pies and Quiches



We manufacture amazing and award-winning Individual Savoury Pies. They are packaged for 9 in a box and are handcrafted without foils to reduce our carbon footprint. They look homemade. I have never tasted a better pie, and that's why we call them Premium Pies.

Beef and Ale	£36.91
Beef and Mushroom	£38.12
Beef and Guinness	£38.12
Beef and Stilton	£40.59
Chicken and Asparagus	£39.10
Chicken and Chorizo	£43.05
Chicken Ham and Leek	£37.12
Chicken and Mushroom	£39.10
Game and Bacon	£56.82
Game and Mushroom	£54.45
Game with Turnip and Parsnip	£50.49
Higgledy Goats Cheese (V)	£42.38
Homity Pie (V)	£37.62
Lamb with Apricot	£48.10
Lamb with Mixed Veg and a hint of Mint	£48.15
Venison with Carrot and Swede	£54.33
Venison in Red Wine Jue	£54.33
Salmon and Prawn	£47.36
Fish Pie with Mash Top	£53.46
Chickpea, Tomato & Butternut Squash (Vegan)	£43.01
Winter Root Vegetable (V)	£37.64
Winter Root Vegetable with Stilton (V)	£39.90

Quiche

11 Inch Large Deep-Dish Quiche

We produce such a large variety of Quiche, which costs around £25.85 for 16 Portions. A huge selection, one of the best is the So Cheesy quiche. We also do individual Quiches, 12 in a box. (Price on application)

We only use the best ingredients available for our Savoury Products. As you can see by the artwork on this page, we source all our ingredients from British producers where possible.

Specialist Individual Desserts



Specialist Individual Desserts

We produce the above individual desserts in various sizes.
(These prices may vary slightly depending on the selection you choose).

Average price £33.51

Strawberry Shortbread Hearts
Chocolate Fruit Cups
Mocha Choux Swans,
Strawberry Meringue Swans,
Peach & Passion Fruit Hearts
Strawberry Paris Brest
Apricot Delice
Chocolate & Grand Marnier Hearts
Chocolate Spice
Hazelnut Praline
Banoffee Pie
Blackcurrant Cassis Torte
Amaretto Torte
Crème Caramel Torte Cherry
Kirsch
Fruit Flavored Cheesecakes Irish
Mist
Tiramisu Torte Cassis
Torte
Raspberry Russe

Coffee Shop Tarts

Chocolate Éclairs (Large – 10 in a Box) £21.03
Fresh Fruit Tartlets (6 in a Box) £14.47

Tarte au Citron (12 in a Box) £26.67

Pecan Tartlet (12 in a Box) £27.67

Lemon Meringue Tartlet (6 in a Box) £13.67

Treacle Tartlet (12 in a Box) £23.67

Individual Luxury Sticky Toffee Puddings (18) £38.89

Individual Chocolate Puddings (18) £34.46



Our Delivery Service

We deliver to most areas in the South of England, our distribution stretches from Rustington to Eastbourne in the East and to Torquay in the West. Also, we visit central London every day and as far North as Milton Keynes and Oxford and over to Bristol in the West.

We have a dedicated tele sales service who can arrange to call you two days before your delivery day. The earlier that you can place your order the more Guarantee that you will receive it on your required delivery day.

We also have an answerphone service where you can leave an order if you have an emergency.

Please call to check what days you can expect your delivery and to arrange the tele sales service if you require this.

Other Stuff

We try to **Guarantee** the prices in this product list for the duration of the season. Albeit sometimes due to unforeseen price rises in raw materials we reserve the right to change the prices at any time. We will endeavor to advise our customers of any price change although sometimes this is not always possible.

Requesting a Brochure

You can view the Brochure in PDF form on our web site www.devilishdesserts.com You can print this off or just view online.

We are endeavoring to be a “Green” company and to help reduce our carbon footprint. Thank you for considering this.

With this we can email a PDF version of the brochure if you prefer. You can then peruse the brochure at your leisure on a computer.