

CE CREAM & SORBET TRADE PRICE LIST



OUR STOCK RANGE IN 5 & 2½ LITRE NAPOLI TUBS

5L - £22.00 / 21/2L - £11.00 EACH

- PLAIN BASE
- STRAWBERRY
- BELGIAN CHOCOLATE
- SALTED CARAMEL
- UNICORN
- HONEYCOMB
- BLACK CHERRY
- BISCOFF

- RASPBERRY RIPPLE
- CAFE LATTE
- MINT CHOC CHIP
- BANANA
- MALTED MILK
- WHITE CHOC & MINI EGG
- BLUE BUBBLEGUM

OUR SUPERIOR RANGE IN 5 & 2½ LITRE NAPOLI TUBS

5L - £26.00 / 21/2L - £13.00 EACH

PLEASE ASK FOR AVAILABILITY AS SOME FLAVOURS ARE MADE TO ORDER

- LUXURY VANILLA TRADITIONAL RECIPE MADE (WITH EGGS)
- JAFFY CAKE
- MALTEEZER
- OREOO
- CLOTTED CREAM
- RUM AND RAISIN (MADE WITH REAL RUM)
- BANOFFEE
- MILLIONAIRE SHORTBREAD
- BLACKCURRANT & LIQUORICE

FARM FRESH MILK, CREAM

& EGGS FROM **OUR FARM**

WINSBURY

DAIRY

- RHUBARB AND GINGER
- POPCORN & TOFFEE

OUR SMOOTH SORBET RANGE IN 5 & 2½ LITRE NAPOLI TUBS

5L - £22.00 / 21/2L - £11.00 EACH

PLEASE ASK FOR AVAILABILITY AS SOME FLAVOURS ARE MADE TO ORDER

- MANGO
- LEMONADE
- RASPBERRY
- ELDERFLOWER

125 ML ICE CREAM POTS

WITH SERVING SPOONS IN LIDS £1.35 EACH

- LUXURY VANILLA
- · MINT CHOC CHIP
- CAFE LATTE
- BISCOFF
- BELGIUM CHOCOLATE

BLACK CHERRY

- VEGAN VANILLA
- UNICORN
- VEGAN SALTED CARAMEL
 RASPBERRY SORBET

STRAWBERRY

• ELDERFLOWER SORBET

OUR VEGAN RANGE IN 21/2 LITRE NAPOLI TUBS ONLY 21/2L - £16.00 EACH

- SALTED CARAMEL
- CHOCOLATE
- LUXURY VANILLA

DOG ICE CREAM - £1.15 EACH IN 125ML POTS

WAFFLE CONES AND BIODEGRADABLE TUBS AND SPOONS CAN ALSO BE PROVIDED

ALL PRICES SUBJECT TO VAT

WHY USE WINSBURY ICE CREAM IN YOUR VENUE?

We are the WINSBURY Ice Cream Company – your local, artisan ice cream makers.

Our quality range of real dairy ice cream is made with fresh milk, cream and eggs straight from our farm, this deepens the natural flavours and creates a creamy, smooth finish. making our ice cream high in air, producing sensational, flavour and tastes.

Products not available locally, such as our high quality Madagascan vanilla and rich Belgian chocolate are chosen with much care to make sure that quality is never compromised.

We don't do shortcuts when creating the finest desserts.

Our ice creams and sorbets are hand finished with attention given to the finest of details. After being homogenised and pasteurised, the ice cream is aged for 24 hours, which makes a huge difference in the taste.

You will only taste delicious, quality ice cream.

THE BENEFITS OF WINSBURY ICE CREAM

- Our Farm fresh milk, cream and eggs
- Handmade in Shropshire by us
- DISCOUNTS FOR VOLUME
- High profit margin on scooping
- Supporting other local producers
- Marketing support and collateral included

Minimum order required



Ellie Beavan: 07807 512788 Dan Webster: 07966 674554 email: winsburyicecream@gmail.com

winsburyicecream.com

