

Celebrate Cake



Cake	Gluten Free	Egg Free	Dairy Free	Low FODMAP
Chocolate Cake with lavender crème frosting	*	*	*	*
Gianduja (Hazelnut chocolate) layer cake with coffee bean cream	*		*	*
White chocolate and pineapple cake with caramelised white chocolate frosting	*	*		
Spiced Aztec Chocolate flourless cake with candied chillies	*		*	*
Dark/Milk Chocolate cake with caramel buttercream, butterscotch and popcorn	*	*		
Matcha and White chocolate crepe cake	*		*	*
Coconut chiffon cake with lime chocolate ganache & meringue OR tropical curd and cream	*		*	
Orange Blossom trifle cake with crème patisserie, orange jelly and fresh orange	*		*	*
Fresh berry cake with peanut butter streusel	*	*	*	*
Carrot and walnut loaf cake with cream cheese frosting	*	*	*	*
Burnt butter banana cake	*	*	*	*
Golden raisin and marzipan loaf cake	*	*	*	
Yeast pumpkin and cinnamon buns		*	*	*
Beesting cake or slices, with honey & vanilla filling and toffee almond crunch	*			
Brownies – plain, white, marbled or ‘s’mores – with homemade marshmallows’	*			*
Wagon Wheels – homemade marshmallow sandwich cookies dipped in couverture chocolate. Flavours as per request (raspberry and milk chocolate is always popular though!)	*			
Mini éclairs (flavours as per request)	*			
Mini Persian Pavlovas – meringue with saffron cream, rosewater berries and cardamom	*		*	*
Salted Caramel, citrus curd and chocolate crumb verrine or dessert ‘glasses’	*			*
Coffee syrup, whipped yoghurt and white chocolate mousse, walnut and coffee bean crumb verrine or dessert ‘glasses’	*	*		*

Note:

All cakes will be made with wheatflour, butter, eggs, dairy unless requested otherwise. Gluten-free, dairy-free, egg-free and low FODMAP options available. Frostings/creams/icing flavours can be changed and swapped as desired. Decoration is easily adaptable and personalised finishes available.

Prices on Application