



## FLAVOURS

Your cake needs to taste as amazing as it looks! To make it onto this list our cakes have been tested and tasted multiple times and served to hundreds of happy customers. But don't just take our word for it! We invite every prospective wedding couple to a free no-obligation tasting consultation where you can try up to four flavours and we can discuss your cake ideas in more detail. And if there is a flavour you love that's missing from our list we will trial it for you and serve it at your consultation. Tiered cakes give you the opportunity to serve multiple flavours so there can be something to suit everyone's taste.

## INGREDIENTS & FINISH

All our cakes are made with the best quality ingredients. We work in both fondant or buttercream covered cakes and can advise you as to which is more suitable depending on the style and design of cake you would like.

## DIETARY REQUIREMENTS

We really believe that cake should be enjoyed by everyone. We often cater for special dietary requirements such as gluten, dairy-free or vegan cakes and can make individual tiers or cupcakes based upon your individual requirements.

## FILLINGS

We use ganaches, buttercreams and fruit preserve fillings. Deliciously rich and decadent, ganache can be dark, milk or white chocolate. We offer an option of either Swiss meringue or English buttercream to suit your taste.

- **Vanilla bean** with vanilla buttercream and fruit preserve of your choice. We love raspberry, apricot and blackcurrant!
- **Lemon** with lemon or lavender buttercream and raspberry preserve (optional)
- **Lemon & poppyseed** with lemon buttercream
- **Spiced carrot** with orange or cinnamon buttercream
- **Gin & Lime** – zesty lime cake infused with spiced Opihr gin and fevertree tonic with creamy coconut buttercream
- **Pistachio & rose** - lightly roasted pistachio filled cake with rosewater buttercream
- **Rich dark chocolate** with chocolate ganache or chocolate, vanilla or salted caramel buttercream
- **'Black forest'** – rich dark chocolate filled with kirsch soaked black cherries and chocolate ganache
- **Chocolate orange** – zesty orange infused chocolate cake with chocolate ganache, orange or chocolate buttercream
- **Red velvet** with vanilla buttercream
- **Sticky toffee & date** with toffee buttercream
- **'George Washington'**– light spiced sponge fruitcake with vanilla or citrus buttercream
- **Traditional fruitcake** – brandy and sherry soaked fruitcake with marzipan
- **Rainbow cake** – lemon or vanilla cake coloured to the palette or ombre of your choice

