

VIOLET

Celebration Cakes

Vanilla Jam: Three layers of vanilla sponge soaked with vanilla syrup and filled with a tart raspberry jam and Madagascar vanilla buttercream. The top and sides are iced with an off-white Madagascar vanilla buttercream.

Amalfi Lemon: Three layers of vanilla sponge soaked with freshly squeezed lemon syrup and filled with a tart lemon curd. The top and sides are iced with an off-white buttercream scented with the juice and zest of lemons from the Amalfi coast. ***Alcohol Free**

Lemon and Elderflower: Three layers of vanilla sponge soaked with elderflower syrup and filled with a tart lemon curd. The top and sides are iced with an off-white buttercream scented with elderflower. ***Alcohol Free**

Coconut Pudding: Three layers of vanilla sponge soaked with white rum-coconut milk syrup and filled with Hawaiian coconut milk pudding. The top and sides are iced with a white coconut buttercream sprinkled with shredded coconut.

Chocolate Salted Caramel: Three layers of dark chocolate devil's food cake soaked with spiced rum syrup. The cake is filled and covered on the top and sides with a salted caramel buttercream.

Chocolate Violet Cream: Three layers of dark chocolate devil's food cake soaked with vanilla bean syrup. The cake is filled and covered on the top and sides with a pale purple buttercream scented with French violets.

Mocha Chocolate: Three layers of dark chocolate devil's food cake soaked with brandy syrup. The cake is filled and covered on the top and sides with a freshly brewed espresso buttercream.

Chocolate Devil's Food: Three layers of dark chocolate devil's food cake soaked with brandy syrup. The cake is filled and covered on the top and sides with a rich chocolate buttercream.

Victoria Sponge: Two layers of buttery sponge filled with raspberry or seasonal jam and a generous amount of whipped double cream. The top is dusted with a layer of icing sugar. This cake is only available in sizes up to 10". ***Alcohol Free**

Rainbow Sprinkle Birthday Cake: Three layers of chocolate or vanilla sponge filled with your choice of available buttercream and a showering of rainbow sprinkles.

Seasonal Cakes

Spring:

Alphonso Mango: Three layers of vanilla sponge soaked with freshly squeezed lime syrup. The top and sides are iced with an Alphonso mango buttercream. *Alcohol Free

Spring Rhubarb and Rose: Three layers of vanilla sponge soaked with subtle rose syrup. The cake is filled and covered on the top and sides with an outdoor grown spring rhubarb buttercream.

Summer:

English Strawberry: Three layers of vanilla sponge soaked with freshly squeezed lemon syrup. The cake is filled and covered on the top and sides with a buttercream made from pureed British strawberries.

British Raspberry: Three layers of vanilla sponge soaked with freshly squeezed lemon syrup. The cake is filled and covered on the top and sides with a buttercream made from pureed British raspberries.

Autumn:

Poached Quince: Three layers of vanilla sponge soaked with quince poaching syrup. The cake is filled and covered on the top and sides with a buttercream made from pureed poached quinces.

Roasted Plum: Three layers of vanilla sponge soaked with vanilla bean syrup. The cake is filled and covered on the top and sides with a buttercream made from roasted plums.

Fragolina Grape: Three layers of vanilla sponge soaked with vanilla bean syrup. The cake is filled and covered on the top and sides with a buttercream made from pureed fragolina grapes.

Winter:

Forced Rhubarb: Three layers of vanilla sponge soaked with vanilla bean syrup. The cake is filled and covered on the top and sides with a buttercream made from roasted Yorkshire forced rhubarb.

Cake Sizes and Prices:

6" cake, serves up to 8: £40

8" cake, serves up to 12: £60

10" cake, serves up to 20: £100

12" cake, serves up to 40: £200

15" cake, serves up to 60: £350

Brown Sugar Buttercream & Compote Cake: Three layers of vanilla sponge filled with a seasonal fruit compote and brown sugar buttercream. The top and sides are iced with a silky brown sugar Swiss meringue icing. This cake is only available in size 10" and above.

10": £125

12": £250

15": £435

6", 8": £150

6", 10": £200

All cakes listed above can be made with gluten free flour with an additional fee:

6" & 8" cakes: £5 10" cake: £10 12" & 15" cakes: £15

** We require 48 hours notice for 6" and 8" cakes and 72 hours for any larger cakes, or cakes made with gluten free flour*

Free-from cakes

Date Dream (V, GF, RSF): Two layers of golden Medjool date sponge made with our own gluten-free flour mix. The layers are filled with a date, almond butter and sea salt icing, and finished with a dusting of coconut flour. This cake is not iced on the sides.

Almond Polenta with Cream Cheese (GF): Two layers of Italian stone-ground polenta and almond paste sponge, filled and covered on the top and sides with tangy cream cheese icing. This cake is available in sizes up to 10".

Chocolate, Spelt and Agave (V): Three layers of moist chocolate-spelt-flour sponge sweetened with agave syrup and filled and covered on the top and sides with a choice of chocolate or vanilla soya cream icing (contains icing sugar). This cake is vegan and, while not gluten free, is made with spelt flour, which contains less gluten than standard wheat flour. This cake is only available in sizes up to 10".

6" cake, serves up to 8: £50

12" cake, serves up to 40: £250

8" cake, serves up to 12: £75

15" cake, serves up to 60: £400

10" cake, serves up to 20: £125

Ginger Molasses (V): A single layer of rich spiced cake made with fresh ginger, molasses, flax meal and spelt flour, drizzled with a golden Amalfi lemon icing. This cake is available in sizes up to 10".

6": £35

8": £55

10": £95

** We require 72 hours notice for any of our 'free from' cakes listed above*

Stacked Celebration Cakes

All of the cakes on our menu can be stacked to create something extra special, for an additional £25. We assemble cakes in the following sizes at the bakery prior to collection or delivery. Custom square Perspex boards are available on request (£25).

6" tier, 8" tier, serves up to 20 6" tier, 10" tier, serves up to 30

For larger stacked cakes, please enquire when placing your order.

** We require at least one week's notice for stacked cakes*

Decoration

Fresh flowers:

6" cake: £15

8" cake: £20

10" cake: £25

12" cake: £40

15" cake: £50

Fresh fruit (seasonally available):

6" cake: £5 8" cake: £10 10" cake: £15 12" cake: £20 15" cake: £25

Banners: We offer hand-stamped, customised banners made from vintage wallpaper or bright coloured paper that can be placed on any cake, starting at £5. Please email us if you would like to see images of available styles.

Cupcakes

Mini cupcakes £1.50

A tiny sponge cake iced with a piped star of buttercream. Available with a discount of 10% in boxes 8, 9, 16, 42 and multiples thereof

Cupcakes £3.00

A traditional American cupcake iced and finished by hand, with swoops of buttercream. We require a minimum of 6 for bespoke orders.

Allergies or Ingredient Sensitivities

All cakes are made in a kitchen shared with soy, milk, eggs, peanuts and tree nuts. If you have any food allergens or intolerances, please speak with our staff about our ingredients before placing your order. A number of our cakes contain a small amount of alcohol to balance the flavour, please always consult with our staff if in need of an alcohol free cake.

Ordering, payment, collection, and delivery

Our kitchen is small and our capacity is limited. For this reason we suggest to allow as much time as possible to avoid disappointment.

We process orders from 9am-5pm Monday – Friday and do not take orders on the weekend (excluding bank holidays). We require payment in full to finalise and confirm your order. Prices are subject to change until paid for.

Cakes can be collected from 9:30am on weekdays and 11:30am on weekends. Delivery cost is based on your postcode. We run a 3-hour window for delivery, please note we require a contact number for someone at the delivery location for the courier.

Changes to Confirmed Orders

All sales are final. Changes to orders/delivery will not be accepted with less than 72 hrs notice.

Cake Storage & Fresh Fruit and Flowers

All our cakes should be kept in a cool place or fridge between collection and serving. We advise taking the cake out of the fridge an hour before serving to allow it to come up to room temperature. We advise cakes with fruit and/or flowers are displayed on the day of collection or delivery. Please note our flowers are decorative and not edible.

Please read our cancellation policy on the next page

We have updated our cancellation policy.

The violet cake order policy is that all sales are final, however in this time of uncertainty due to the Coronavirus, we have made some temporary changes to allow flexibility when ordering, as we understand that gatherings and travel may be restricted during this time. Please note full payment is still required in order to secure your order for a 6", 8" or 10" individual cake.

When ordering a 6", 8" or 10" individual cake from our *Celebration Cake* menu, we require 14 days' notice for any changes to your order. In the event that you have to cancel your cake order, we are happy to move the order to a later date. However, if there is great uncertainty we will offer you a 6-month credit note that can be redeemed when you make your next cake order. Please note it is your responsibility to use this before the expiry date. If you place your order within the 14 days of your event, unfortunately this is the final sale and the above does not apply.

If you are ordering a 12", 15" or tiered cake from our *Celebration Cake* menu, or any cake from our *Wedding Cakes* menu, we will take a 50% non-refundable deposit at the time of booking to confirm your order. We will be in touch 30 days prior to your event to process the remaining 50%.

We require a minimum of 31 days' notice if you wish to move your cake order to a different date, after this time the deposit is non-transferable. If you place your order within 30 days of the event, this is the final sale and the above does not apply.

Thank you so much for understanding the policy of our small business while we do our best to be flexible in this time.