

# VIOLET

## Celebration Cakes

Whether it's a birthday, christening, wedding or "just because" cake, we are delighted to hand make and finish your cake to make your occasion the best it can be.

**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.

**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.

**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.

**Carrot and Pecan:** Three layers of carrot cake filled and covered on the top and sides with cream cheese icing. The cake is sprinkled with crushed pecans.

**Chocolate Salted Caramel:** 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 salted caramel buttercream.

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

**Victoria Sponge:** Two layers of buttery vanilla 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".

**Rainbow Sprinkle Birthday Cake:** Three layers of chocolate or vanilla sponge soaked with vanilla bean or cocoa syrup and filled with your choice of available buttercream and a showering of rainbow sprinkles. This cake is a childhood classic, perfect for kids and adults.

**Seasonal Buttercream Cake:** Three layers of vanilla sponge filled and covered with a seasonal fruit buttercream made with fresh fruit purée folded into the icing. Please see following page for our seasonal flavours.

## Seasonal Cakes

Spring:

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

**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 a 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:

**Lime with Passionfruit:** Three layers of vanilla sponge soaked with freshly squeezed lime syrup and filled with a tart passion fruit curd. The top and sides are iced with a sweet lime buttercream.

**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

All our cakes can be made with gluten-free flour for an additional cost:

6" & 8" cakes: £5

10" cake: £10

12" and 15" cakes: £15

## Decoration

**Naked Cake:** All cakes can be iced with a thin or no layer of icing on the outside for a naked or semi-naked effect. Please confirm your preference when placing your order

### **Fresh flowers:**

6" cake: £15    8" cake: £20    10" cake: £25    12" cake: £40    15" cake: £50

### **Fresh berries (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.

## Stacked Celebration Cakes

Stacked cakes are a great statement piece for any occasion. These cakes can be decorated in the classic Violet style with fresh flowers, fruit, a handmade banner or even rainbow sprinkles.

Below are two stacked cakes that can be assembled in the bakery prior to your event:

### **To serve 20**

6" tier, 8" tier - £125

### **To serve 30**

6" tier, 10" tier - £165

### **Fresh flowers:**

6" tier, 8" tier: £70    6" tier, 10" tier: £80

### **Fresh berries:**

6" tier, 8" tier: £20    6" tier, 10" tier: £40

## 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 only 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

## **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.

## **Cake Storage**

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.

## **Ordering, payment, collection, and delivery**

Our order hours are 9am-5pm Monday to Friday (excluding bank holidays). Special orders for Monday or Tuesday collection/delivery need to be finalised by 5pm on the Friday before.

We require at least 48 hours for 6" and 8" celebration cakes and 72 hours for larger, vegan or gluten free celebration cakes and at least 1 week's notice for stacked cakes. However, in order to avoid any disappointment, please try to give us as much notice as possible as we can at times reach our maximum capacity. If you are not able to meet the timeframe or we are fully booked, please note we do often have cakes available to purchase from our cake cabinet.

All of our payments are taken over the phone for security reasons therefore we cannot confirm orders until full payment is taken. Please note prices are subject to change until paid for.

Orders can be collected or sent out from 9:30am on weekdays and 11:30am on weekends. Please call or email us for delivery quotations. Please note we require the contact number of a person who will be at the delivery location should our couriers have any issues.

## **Changes to Confirmed Orders**

All sales are final. If you would like to make any changes to the order or collection/delivery details please let us know as soon as possible. Changes cannot be accepted with less than 72 hours notice.

## **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. We can make any of our cakes without the alcoholic soak on request.