

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 Madagascan vanilla buttercream. The top and sides are iced with an off-white Madagascan 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.

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 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

12" cake, serves up to 40: £200

8" cake, serves up to 12: £60

15" cake, serves up to 60: £350

10" cake, serves up to 20: £100

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

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.

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.

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

We welcome any questions by email, but only orders that have been placed by phone or in person with payment in full are confirmed.

We accept orders 9am-5pm Monday through Friday. We are not able to take orders over weekends, so please email us with your number on info@violetcakes.com so that we may phone you back. Special orders for Monday or Tuesday collection need to be finalised by 5pm on the Friday before.

Cake orders must be placed with a minimum advance notice of at least 48 hours from the time the order is paid for. Orders for 10", 12" and 15" and vegan or gluten free cakes must be placed with advance notice of at least 72 hours.

If you are not able to meet this timeframe, do not hesitate to give us a call as we often have cakes available to purchase from the case.

Orders can be ready for collection or sent out for delivery from 9:30am on weekdays and 11:30am on weekends. The price for delivery varies by distance and can be quoted over the phone or by email. We require the contact number of a person who will be at the delivery location should our couriers have any issues. We cannot deliver to venues unless someone in your party is present to accept the cake.

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.

Violet

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Prices are subject to change until paid for.