

VIOLET

Celebration Cakes menu

Vanilla jam naked cake: Three layers of moist vanilla sponge filled with tart raspberry jam and Madagascar vanilla buttercream. The top is generously adorned with Madagascar vanilla buttercream while the sides are left with a thin, almost sheer “naked” covering of buttercream.

6” cake, serves up to 8: £36

12” cake, serves up to 30: £150

8” cake, serves up to 12: £54

15” cake, serves up to 60: £300

10” cake, serves up to 20: £90

Seasonal cake: Three layers of moist vanilla sponge filled with a delicious seasonal buttercream. Please call us to find out what our current flavour is.

6” cake, serves up to 8: £36

12” cake, serves up to 30: £150

8” cake, serves up to 12: £54

15” cake, serves up to 60: £300

10” cake, serves up to 20: £90

Spring: Alfonso mango, outdoor rhubarb

Summer: Strawberry jam, raspberry jam, roasted apricot

Autumn: Poached quince, roasted plum, fragolina grape

Winter: Lime with passionfruit curd, coconut pudding, Amalfi lemon

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

6” cake, serves up to 8: £36

12” cake, serves up to 30: £150

8” cake, serves up to 12: £54

15” cake, serves up to 60: £300

10” cake, serves up to 20: £90

Coconut pudding cake: Three layers of moist vanilla sponge spiked 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.

6” cake, serves up to 8: £36

12” cake, serves up to 30: £150

8” cake, serves up to 12: £54

15” cake, serves up to 60: £300

10” cake, serves up to 20: £90

Victoria sponge cake: Two layers of buttery vanilla sponge filled with raspberry jam and a generous amount of unsweetened whipped cream. The top is dusted with a layer of icing sugar.

6” cake, serves up to 8: £36

8” cake, serves up to 12: £54

10” cake, serves up to 20: £90

Chocolate salted caramel cake: Three layers of dark chocolate devil’s food cake soaked with spiced rum syrup and salted caramel. Salted caramel buttercream is loaded between the layers as well as being iced all around the cake.

6” cake, serves up to 8: £36

12” cake, serves up to 30: £150

8” cake, serves up to 12: £54

15” cake, serves up to 60: £300

10” cake, serves up to 20: £90

Chocolate violet cream cake: Three layers of dark chocolate devil's food cake soaked with vanilla syrup and violet buttercream. The top and sides are iced with a lilac buttercream scented with French violet buttercream.

6" cake, serves up to 8: £36

12" cake, serves up to 30: £150

8" cake, serves up to 12: £54

15" cake, serves up to 60: £300

10" cake, serves up to 20: £90

Mocha chocolate cake: Three layers of dark chocolate devil's food cake soaked with spiced rum syrup and filled and covered on the top and sides with freshly brewed espresso buttercream.

6" cake, serves up to 8: £36

12" cake, serves up to 30: £150

8" cake, serves up to 12: £54

15" cake, serves up to 60: £300

10" cake, serves up to 20: £90

Dark chocolate cake: Three layers of dark chocolate devil's food cake soaked with spiced rum syrup and filled and covered on the top and sides with dark chocolate buttercream.

6" cake, serves up to 8: £36

12" cake, serves up to 30: £150

8" cake, serves up to 12: £54

15" cake, serves up to 60: £300

10" cake, serves up to 20: £90

Free-from cakes

Date dream cake (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.

6" cake, serves up to 8: £45

12" cake, serves up to 30: £180

8" cake, serves up to 12: £66

15" cake, serves up to 60: £360

10" cake, serves up to 20: £110

Almond polenta cream cheese cake (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.

6" cake, serves up to 8: £40

8" cake, serves up to 12: £60

10" cake, serves up to 20: £100

Chocolate, spelt and agave cake (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 wheat.

6" cake, serves up to 8: £40

8" cake, serves up to 12: £60

10" cake, serves up to 20: £100

Cupcakes

Mini cupcakes £1.50

A tiny sponge cake iced with a piped star of buttercream.

Available with a discount of 10% in boxes of 8, 9, 16, 42 and multiples thereof

Cupcakes £3.00

A traditional American cupcake iced and finished by hand with swoops of buttercream.

Available in boxes of 2, 4, 6 and multiples thereof

Decoration

Fresh flowers:

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

Fresh fruit:

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

Banners: We offer hand-stamped, customised banners made from vintage wallpaper that can be placed on any cake, starting from £5.

Ingredient sensitivities

All our cakes can be made with gluten-free flour for an additional cost: £5 for 6" and 8" cakes, and £10 for 10", and £15 for 12" and 15" cakes.

We offer a selection of cupcakes, cakes and other treats made with gluten-free ingredients. However, as we bake our gluten-free treats in the same kitchen with those that do contain gluten, we cannot certify them as gluten free. We also offer dairy-free and vegan baked goods, as well as bakes free of refined sugars.

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

If you have any food allergens and intolerances, please speak with our staff about our ingredients before placing your order.

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.

The office is open 9am-5pm Monday through Friday for ordering. We are not able to take orders over weekends, so please email us with your number on info@violetcakes.com if you would like us to call you back on Monday to take your order. Special orders for Monday or

Tuesday collection need to be finalised by 6pm on the Friday before. We also always have cakes available to buy in the case Monday to Sunday.

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

Pick up times depend upon the items ordered. We offer delivery within London – the price for this service varies by distance and can be quoted over the phone or by email. We cannot deliver by bike. For deliveries within zone 1, you will need to arrange for a delivery contact to come and meet the driver on the pavement, as our couriers are not able to leave their cars unattended.

Cancellations and changes to confirmed orders

Cancellations made within 72 hours of collection/delivery time will receive a full refund. We are unable to accept cancellations with less than 72 hours notice.

If you would like to make any changes to your order, please let us know as soon as possible. Changes to collection/delivery times cannot be accepted with less than 72 hours notice.

Violet

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Prices are subject to change until paid for.