

VIOLET

Celebration Cakes

Vanilla Jam Cake: Three layers of vanilla sponge soaked with vanilla syrup and filled with England Preserves' cherry jam and Madagascan vanilla buttercream. The top and sides are iced with an off-white Madagascan vanilla buttercream.

Victoria Sponge Cake: Two layers of buttery sponge filled with raspberry 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".

Chocolate Devils Food Cake: Three layers of dark chocolate devil's food cake filled and iced on the top and sides with a silky chocolate buttercream.

Chocolate Violet Cream Cake: Three layers of dark chocolate devil's food cake filled and iced on the top and sides with a pale purple buttercream scented with French violets.

Chocolate Salted Caramel Cake: Three layers of dark chocolate devils food cake filled and iced on the top and sides with a pale salted caramel buttercream.

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

Deluxe Cakes

Bubble Cake (GF, DF): Our favourite gluten free and vegan vanilla almond sponge piped with fresh marshmallow bubbles and decorated with fresh seasonal fruit and freeze-dried raspberry dust. Please note the marshmallow is not vegan.

Chocolate Bubble Cake: Our chocolate devils food sponge piped with fresh marshmallow bubbles and decorated with seasonal fruit and freeze-dried raspberry dust.

Mini bubble, serves up to 10: £50

Single bubble, serves up to 25: £125

Double bubble, serves up to 33: £175

Tiramisu Cake: Three layers of fluffy vanilla sponge soaked in Allpress espresso filled with mascarpone cream and iced on the top and sides with an espresso buttercream.

Amalfi Lemon & Elderflower Cake: 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 the juice and zest of lemons from the Amalfi coast.

Coconut Pudding Cake: 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.

Seasonal Buttercream Cake: Three layers of vanilla sponge soaked with a poached kumquat syrup and filled and iced on the top and sides with a seasonal buttercream made from fresh fruit puree. The cake is topped with seasonal fruit.

Cake Sizes and Prices:

6" cake, serves up to 8: £48	12" cake, serves up to 40: £240
8" cake, serves up to 12: £72	15" cake, serves up to 60: £420
10" cake, serves up to 20: £120	

Vegan

Date Dream Cake (V, GF, RSF): Three 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, freeze dried raspberry, dates and petals. Gluten, dairy and refined sugar free.

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	

Vegan Vanilla California Cake (V, GF): Three layers of vanilla almond sponge filled and topped with vegan vanilla "buttercream."

Vegan Chocolate California Cake (V, GF): Three layers of vanilla almond sponge filled and topped with chocolate vegan "buttercream."

Cake Sizes and Prices:

6" cake, serves up to 8: £48	12" cake, serves up to 40: £240
8" cake, serves up to 12: £72	15" cake, serves up to 60: £420
10" cake, serves up to 20: £120	

Sheet Cake, serves up to 20: £80

Stacked Celebration Cakes

All of the cakes except the Victoria sponge 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 from £25.

6" tier, 8" tier, up to 20 serves
6" tier, 10" tier, up to 30 serves
8" tier, 12" tier, up to 50 serves

Decoration

Fresh Flowers

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

Banners

Hand stamped, customised banners made from vintage wallpaper from £5

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 and 16. Vanilla and chocolate sponge available and your choice of one icing per 8 cupcakes.

Cupcakes £3.00

A traditional American cupcake iced and finished by hand, with swoops of buttercream. We require a minimum of 4 for bespoke orders. Vanilla and chocolate sponge available and a choice of one icing per 4 cupcakes.

Terms and Conditions

Cancellation Policy

Payment in full is required to secure your order and all sales are final. When ordering a cake, we require 4 days (96 hours) notice for any changes to your order. We have a no cancellations policy but in the event of an emergency or if your event is cancelled and it's beyond your control, we are happy to move your cake order to a later date or issue a store credit. Thank you for understanding our policy while we do our best to be flexible to individual needs.

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 staff about ingredients before placing an order.

Ordering, payment, collection, and delivery

We process orders from 9am-5pm Monday – Friday and do not take orders on the weekend or on bank holidays. We require payment in full to finalise and confirm your order. Prices are subject to change until you order is paid for. We run a 3-hour window for delivery, please note we require a local mobile number for someone at the delivery location for the courier. If you are buying a cake to be delivered as a gift for someone, please ensure you have their full delivery address and contact number. If the address or contact number is incorrect, this may result in a redelivery fee.

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 one hour before serving to allow it to come up to room temperature. We advise serving cakes with fruit and/or flowers on the day of collection or delivery. Please note our flowers are decorative and not edible.