

VIOLET

Cake Menu

The Classics

Victoria Sponge Cake: Two layers of fluffy vanilla sponge filled with raspberry jam and a generous amount of whipped double cream. The top is dusted with icing sugar and raspberry powder and can be decorated with fresh fruit for an additional cost. This cake is only available in sizes up to 10”.

Vanilla Jam Cake: Three layers of fluffy vanilla sponge drizzled with vanilla syrup and filled with tart cherry jam and Madagascan vanilla buttercream. The top and sides are iced with Madagascan vanilla buttercream. This cake can be decorated with fresh fruit for an additional cost.

Raspberry Lemon Sprinkle Cake: Three layers of fluffy vanilla sponge drizzled with Amalfi lemon syrup, filled and iced with freeze dried raspberry buttercream and a showering of rainbow sprinkles.

Chocolate Devil’s 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 salted caramel buttercream.

Chocolate Sprinkle Cake: Three layers of vanilla sponge filled and iced with chocolate and a showering of rainbow sprinkles.

Deluxe Range

Amalfi Lemon & Elderflower Cake: Three layers of fluffy vanilla sponge drizzled with elderflower syrup and filled with a tart lemon curd. The top and sides are iced with a buttercream scented with the juice and zest of lemons from the Amalfi coast.

Coconut Pudding Cake: Three layers of fluffy vanilla sponge drizzled with white rum and coconut milk and filled with Hawaiian coconut pudding. The top and sides are iced with a white coconut buttercream and covered in desiccated coconut. This cake can be decorated with fresh fruit for an additional cost

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Seasonal Buttercream Cake: Three layers of fluffy vanilla sponge drizzled with a vanilla 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. Flavours may include rhubarb and kumquat, poached quince, fresh strawberry, roasted plum, chamomile and apricot, or fig and fig leaf.

Tiramisu Cake: Three layers of fluffy vanilla sponge drizzled in Allpress espresso filled with mascarpone cream and iced on the top and sides with an espresso buttercream. The cake is dusted with cocoa powder.

Mocha Cake: Three layers of chocolate sponge drizzled with Allpress espresso filled with mascarpone cream and iced on the top and sides with an espresso buttercream. The cake is dusted with cocoa powder.

Sheet Cakes

Bubble California Cake (GF, DF): Our favourite gluten free, vegan vanilla almond sponge baked in a rectangle or square. Topped with fresh marshmallow bubbles and decorated with fresh seasonal fruit and freeze-dried raspberry dust. Add flowers to make this extra special.

Bubble Chocolate Cake: Our dark chocolate devils food sponge baked in a rectangle or square. piped with fresh marshmallow bubbles and decorated with cocoa powder and gold flakes.

Mini bubble, serves up to 10: £50

Single bubble, serves up to 25: £125

Double bubble, serves up to 35: £175

Vegan & Gluten Free

California Vegan Cake (VGN, GF): Two layers of vegan gluten free vanilla almond sponge filled and topped with a choice of vegan vanilla or vegan chocolate “buttercream.” Topped with loads of gluten free rainbow sprinkles.

Gluten Free Chocolate Cake: Three layers of our gluten free chocolate sponge filled and topped with your choice of chocolate, salted caramel, vanilla, violet or espresso icing.

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Cupcakes

Mini cupcakes £1.50

A mini 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 with your choice of icing, maximum of 1 per box of 8 cupcakes and 2 per box of 16 cupcakes.

Cupcakes £3.50

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

Stacked Celebration Cakes

All of the cakes, bar 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 for a more elegant presentation. If you are interested in choosing Violet for your wedding, please see our wedding menu.

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

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

8" tier, 12" tier, up to 50 serves

PRICES

Classic 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

Deluxe Cake Sizes and Prices:

6" cake, serves up to 8: £48

8" cake, serves up to 12: £72

10" cake, serves up to 20: £120

12" cake, serves up to 40: £240

15" cake, serves up to 60: £400

Vegan & Gluten Free Cake Sizes and Prices:

6" cake, serves up to 8: £50

8" cake, serves up to 12: £75

10" cake, serves up to 20: £125

12" cake, serves up to 40: £250

15" cake, serves up to 60: £420

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DECORATIONS

Fresh Flowers

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

Petals for Cupcakes: £5 per 12 cupcakes

Fresh fruit (seasonally available, selected cakes only):

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

Banners

Customised hand-stamped paper banners £5

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.

Tasters

We offer tasters of our cakes for special events or weddings. These deluxe filled taster cupcakes are £5 each and offer a chance to try our range of flavours. – choose from any of the flavours on our menu. Tasters must be ordered at least 48 hours in advance and can be collected from our bakery or delivered directly to you from 11.30am Monday – Friday, and from 2pm on weekends. Email us at info@violetcakes.com to find out more.

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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 if notified at least 5 days before the event. 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 – Saturday and do not take orders on Sundays or bank holidays. We advise allowing at least a weeks notice for all cake orders to avoid disappointment. 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.

Please provide evidence to Violet staff to claim your discount. If you are ordering online we will require a confirmation from your NHS email address.