Celebration Cake
Menu
Classic Cakes

Violet Chocolate Cake
Three layers of chocolate devil's food cake filled and fully iced with a pale purple buttercream scented with French violets and decorated with a dusting of cocoa powder and crystallized violet petals.

Violet Vanilla Cake
Three layers of fluffy vanilla sponge drizzled with vanilla syrup, filled and fully iced with a pale purple buttercream scented with French violets and decorated with crystallized violet petals.

Salted Caramel Chocolate Cake
Three layers of chocolate devil's food cake filled and fully iced with salted caramel buttercream and decorated with a dusting of cocoa powder, crushed pearl sugar and flaky sea salt.

Salted Caramel Vanilla Cake
Three layers of fluffy vanilla sponge drizzled with vanilla syrup, filled and fully iced with salted caramel buttercream and decorated with crushed pearl sugar and flaky sea salt.

Vanilla Chocolate Cake
Three layers of chocolate devil's food cake filled and fully iced with vanilla bean buttercream and decorated with a dusting of cocoa powder and crystallized violet petals.

Vanilla Vanilla Cake
Three layers fluffy vanilla sponge drizzled with vanilla syrup, filled and fully iced with vanilla bean buttercream and decorated with crystallized violet petals.

Chocolate Chocolate Cake
Three layers of chocolate devil's food cake filled and fully iced with chocolate buttercream and decorated with a dusting of cocoa powder and rainbow sprinkles.

Chocolate Vanilla Cake
Three layers of fluffy vanilla sponge drizzled with vanilla syrup, filled and fully iced with chocolate buttercream and decorated with rainbow sprinkles.

Classic Cake Sizes and Prices

- 6” cake, serves 6 - 8: £48
- 8” cake, serves 12 - 18: £72
- 10” cake, serves 20 - 30: £120

Cakes can be stacked for display or a more dramatic look
- 6” + 8” cake, serves 25 - 35: £145
- 8” + 10” cake, serves 30 - 40: £217
Deluxe Cakes

Raspberry Chocolate Cake
Three layers of chocolate devil’s food cake filled and iced with fresh raspberry buttercream and decorated with a dusting of cocoa powder, dried raspberry dust and crystallized violet petals.

Raspberry Vanilla Cake
Three layers of fluffy vanilla sponge drizzled with vanilla syrup, filled and fully iced with fresh raspberry buttercream and decorated with dried raspberry dust and crystallized violet petals.

Victoria Sponge Cake
Two layers of fluffy vanilla sponge filled with raspberry jam and a generous amount of whipped double cream. The cake is dusted with icing sugar and raspberry dust. This cake is only available in sizes 6” and 8”.

Vanilla Jam Cake
Three layers of fluffy vanilla sponge drizzled with vanilla syrup and filled with tart cherry jam and vanilla bean buttercream. The top and sides are iced with vanilla bean buttercream and decorated with raspberry dust and crystallized violet petals.

Amalfi Lemon & Elderflower Cake
Three layers of vanilla sponge drizzled with elderflower syrup and filled with Amalfi lemon curd. The top and sides are iced with a buttercream scented with the juice and zest of lemons from the Amalfi coast, and decorated with chopped candied Amalfi lemon peel.
Deluxe Cakes cont’d

**Coconut Pudding Cake**
Three layers of fluffy vanilla sponge drizzled with rum syrup and filled with Hawaiian coconut pudding. The top and sides are iced with a coconut buttercream and covered in desiccated coconut.

**Seasonal Buttercream Cake**
Three layers of fluffy vanilla sponge drizzled with a vanilla or seasonal fruit syrup, depending on flavour. The cake is filled and fully iced with a seasonal buttercream made from fresh fruit. Flavours include roasted rhubarb, fresh strawberry, apricot and chamomile, roasted plum, fig and raspberry or poached quince. The cake is decorated with seasonal fruit.

**Tiramisu Cake**
Three layers of fluffy vanilla sponge drizzled in espresso and brandy syrup and filled with mascarpone cream. The top and sides are iced with espresso buttercream and dusted with cocoa powder.

**Black Forest Cake**
Three layers of chocolate devil’s food cake drizzled with brandy syrup and filled with tart cherry jam and mascarpone cream. The top and sides are iced with chocolate buttercream and decorated with chocolate shavings and amarena cherries.
Deluxe Cakes cont’d

California Vegan Cake
Three layers of vegan gluten-free vanilla almond sponge filled and topped with a choice of vegan vanilla or vegan chocolate buttercream and decorated with rainbow sprinkles.

Vegan Gluten Free Chocolate Cake
Three layers of our vegan gluten free chocolate devil’s food cake, filled and fully iced with your choice of chocolate, vanilla salted caramel, raspberry, or violet buttercream.

Deluxe Cake Sizes and Prices
6” cake, serves 6 - 8: £55
8” cake, serves 12 - 18: £82
10” cake, serves 20 - 30: £137

Cakes can be stacked for display or a more dramatic look
6” + 8” cake, serves 25 - 35: £162
8” + 10” cake, serves 30 - 40: £244

Sheet Cakes

Sheet Cake
Our favourite for a celebration, two layers of chocolate devil’s food or fluffy vanilla sponge sandwiched and iced with either vanilla or chocolate Swiss Meringue buttercream for a smooth finish. Serves up to 30 - 45.

£150
Sheet Cakes cont’d

**Bubble Vanilla Cake**
Our fluffy vanilla sponge drizzled in vanilla syrup, topped with fresh marshmallow bubbles and decorated with fresh seasonal fruit and dried raspberry dust. Add flowers to make this extra special.

**Bubble California Cake**
Our gluten-free vanilla almond sponge topped with fresh marshmallow bubbles and decorated with fresh seasonal fruit and dried raspberry dust. Add flowers to make this extra special.

**Bubble Chocolate Cake**
Our dark chocolate devil’s food sponge baked in a rectangle or square. Piped with fresh marshmallow bubbles and decorated with cocoa powder and gold leaf. This cake can be made gluten-free.

**Bubble Cake Sizes and Prices**
- Mini bubble, serves 9-12: £60
- Single bubble, serves 30-40: £125
- XXL bubble: serves 60-80 £200

Double bubble (two tiers), serves 39-52: £190
Triple Bubble (three tiers), serves 99-132: £400

**Cupcakes**

**Mini Cupcakes £1.50**
A mini sponge cake iced with a piped star of buttercream. 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 £3.80**
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.
For Kids and Babies

Sprinkle Cake
Choose from chocolate devil’s food or fluffy vanilla sponge with chocolate, vanilla, or raspberry buttercream. Topped with a shower of sprinkles, perfect for celebrating a child’s birthday.

6” cake, serves 6-8: £48
8” cake, serves 12-18: £72
10” cake, serves 20-30: £120

Cakes can be stacked for display and to serve more people
6” + 8” cake, serves 25-35: £145
8” + 10” cake, serves 30-40: £217

Smash Cake £25

Made in the same flavour and style as your celebration cake, these 4” layer cakes are great for celebrating with your baby.
Decorations and extras

**Fresh Flowers**

- 6” cake: £15
- 8” cake: £20
- 10” cake: £25

Petals for Cupcakes: **£5 per 12 cupcakes**

Please note our flowers are decorative and not edible.

**Banners**

Customised hand-stamped paper banners for any message you want from **£5**

**Piping**

Decorative piping on cakes is done at a **20% surcharge**

Messages can be piped on cakes for **£10**

**Sugared Fruit**

- 6” cake: £15
- 8” cake: £20
- 10” cake: £25

**Larger Stacked Celebration Cakes**

All our iced cakes can be stacked for an additional fee.

Custom square Perspex boards are available on request from **£25** for a more refined presentation.

For three-tiered cakes or any larger combinations, please email us for further details. If you are interested in choosing Violet for your wedding, please ask to view our wedding menu.

**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 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.
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 gluten, 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 weekends 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 your 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. Once you have taken delivery of the cake, either from our courier or our bakery, we are no longer responsible for any damage incurred to the cake.