



Celebration Cake Menu

VIOLET

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.



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 crystallised violet petals.

Chocolate Vanilla Cake

Three layers of fluffy vanilla sponge drizzled with vanilla syrup, filled and fully iced with chocolate buttercream and decorated with crystallised violet

Classic Cakes cont.



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.



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 3", 6", and 8".

Classic Cake Sizes and Prices

3" cake, serves 1-2: **£26**

6" cake, serves 6 - 8: **£58**

8" cake, serves 12 - 18: **£78**

10" cake, serves 20 - 30: **£128**

Cakes can be stacked for display or a more dramatic look

6" + 8" cake, serves 18 - 36: **£163.20**

8" + 10" cake, serves 32 - 48: **£247.20**

Deluxe Cakes



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.



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.



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.

Deluxe Cakes cont.



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.

Please Note: This cake is unavailable in November and December.



California Vegan Cake

Three layers of vegan gluten-free vanilla almond sponge filled and topped with a choice of vegan vanilla, vegan chocolate, or vegan violet buttercream.



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 vegan vanilla, vegan chocolate, or vegan violet buttercream.

Deluxe Cakes cont.



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.



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.



Seasonal Buttercream Cake

Three layers of fluffy vanilla sponge drizzled with a vanilla or seasonal fruit syrup, depending on flavour. At Violet we bake with the seasons and our changing seasonal buttercreams are the best example of this. The cake is filled and fully iced with a seasonal buttercream made from fresh fruit, with additional fruit topping.

Deluxe Cake Sizes and Prices

3" cake, serves 1-2: **£26**

6" cake, serves 6 - 8: **£68**

8" cake, serves 12 - 18: **£88**

10" cake, serves 20 - 30: **£148**

Cakes can be stacked for display or a more dramatic look

6" + 8" cake, serves 18 - 36: **£187.20**

8" + 10" cake, serves 32 - 48: **£283.20**

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



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

Small, serves 9-12: **£65**

Medium, serves 30-40: **£148**

Large: serves 60-80 **£248**

Double bubble (two tiers), serves 39-52: **£255.60**

Triple Bubble (three tiers), serves 99-132: **£553.20**

Cupcakes



Mini Cupcakes £2.00

A mini sponge cake iced with a piped star of buttercream. Vanilla and chocolate sponge available with your choice of icing per 16 mini cupcakes, up to 4 different flavours.



Cupcakes £4.00/4.20

A traditional American cupcake iced with buttercream. We require a minimum of 8 for bespoke orders. Vanilla and chocolate sponge available and a choice of one icing per 8 cupcakes up to a 4 different flavours.

Decorations and extras

Fresh Flowers

3" cake: **£5**

6" cake: **£15**

8" cake: **£25**

10" cake: **£35**

Petals for Cupcakes: **£6 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**

Sugared Fruit

6" cake: **£15**

8" cake: **£20**

10" cake: **£25**

Larger Stacked Celebration Cakes

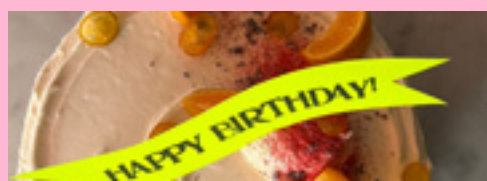
All our iced cakes can be stacked for an additional fee.

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 5-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.

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