

THE WEDDING CAKE FLAVOURS

A curated flavour collection.

CLASSIC VANILLA

Madagascan vanilla sponge layered with vanilla bean buttercream and raspberry preserve.

AMALFI LEMON

Lemon infused sponge with lemon curd & vanilla bean buttercream.

TRIPLE CHOCOLATE

Rich chocolate sponge filled with dark chocolate ganache and chocolate buttercream.

SPICED CARROT

Gently spiced carrot sponge layered with cream cheese frosting and toasted walnuts.

BUTTERSCOTCH & BISCUIT

Butterscotch sponge layered with vanilla buttercream, Biscoff & crushed cookies.

PISTACHIO & ROSE

Pistachio sponge with a delicately scented rose buttercream.

COFFEE & WALNUT

Espresso sponge with toasted walnuts & vanilla bean buttercream.

CHAMPAGNE & STRAWBERRY

Champagne infused sponge with strawberry preserve & vanilla buttercream.

RICH FRUIT

Rich fruit cake, infused with brandy & a layer of marzipan.

Available by request; advanced noticed required to allow for maturation.

WHITE CHOCOLATE & RASPBERRY

Raspberry sponge layered with smooth white chocolate buttercream.

APRICOT & ALMOND

Light almond sponge layered with apricot preserve and vanilla bean buttercream.

CHOCOLATE ORANGE

Chocolate orange sponge layered with orange infused chocolate ganache.

LEMON & ELDERFLOWER

Lemon infused sponge with lemon curd & delicate elderflower buttercream.

ORANGE & CRANBERRY

Orange infused sponge with clementine curd, vanilla buttercream & cranberries.

CHERRY BAKEWELL

Almond sponge with cherries, raspberry preserve & vanilla buttercream.

RED VELVET

Cocoa infused red velvet sponge, layered with cream cheese filling.

SALTED CARAMEL

Salted caramel sponge layered with vanilla buttercream, smooth salted caramel and a hint of sea salt.

COTTON CANDY

Cotton candy infused sponge with colourful speckles & candy buttercream.



Please note: many of our flavours contain nuts, dairy, gluten and other allergens. Full allergen information is available on request. While every care is taken, our cakes are produced in a kitchen that handles all allergens.