



Homemade Cakes & Puddings

– *diary-free & gluten-free options available!*

Homemade Cakes

- Red velvet cake v
- Traditional almond & pistachio cake v
- Passion fruit cake with lemon icing v
- Triple layer carrot cake with orange icing v
- Lemon cake with a cream icing v
- Triple layer rich chocolate cake with chocolate shavings on top v
- Banana & walnut cake with coffee icing v
- Orange gluten-free cake v GF

Tarts

- Lemon & lime citrus tart v
- Tarte tatin – upside down apple tart v
- Strawberry tart with crème patissière & fresh strawberries v
- Baked chocolate tart v
- Key lime tart v

Trifles

- Tiramisu with coffee & rum v
- Raspberry & coconut trifle v

Meringues

- Summer or winter fruit pavlova with seasonal fruits & Chantilly cream v

Celebration Cakes

- Birthday cakes & Children's cakes – tailor-made by arrangement v
- Vanilla or chocolate – with mixed berries v

Cheesecakes

- Passion fruit cheesecake v
- Bailey's cheesecake v
- Blueberry cheesecake v

+ VAT



Homemade Puddings

Apple & plum or apple & rhubarb crumble v

Banoffee pie with a drizzle of chocolate v

Normandy apple & cinnamon tart v

Classic bread & butter pudding v

Pear & almond frangipane tart v

Lemon meringue pie v

Sticky toffee pudding with cream v

All served with a choice of cream, homemade custard or Chantilly cream

Cookies & Cakes

Oat & raisin cookie v

Chocolate chip cookie v

Mini cupcakes – raspberry, vanilla, chocolate v

Cupcakes – double chocolate, coffee & walnut, coconut & rum v

Muffins – chocolate, blueberry, lemon & white chocolate v

Fairtrade chocolate & hazelnut brownies v

Red velvet cake v

Individual Tarts

Custard & caramel tart v

Berry tartlette – strawberry, blueberry, raspberry v

Meringue (one nest) – Chocolate, raspberry, lemon, almond v

Vegan

Tiramisu vG

Flourless chocolate cake vG GF

10 portions	£35.00
12 portions	£42.00
14 portions	£49.00

Food Allergies – Please let us know upon placing your order.

+ VAT