



WEDDING CAKE IDEAS

White and Dark Chocolate Curl Cake

Encased in fine Belgium Chocolate Curls this is a rich 3 tier Sacher Torte, beautifully decorated with Red and White Roses, Fresh Berries and trailing Ivy. This cake can be served as a Petit Four with coffee or as the dessert presented with Summer Berries and a Coulis

For smaller weddings a 2-tier cake is also available

Dark Chocolate Curl Cake

As above but only using Dark Belgium Chocolate Curls.

Traditional Tiered Rich Fruit Wedding Cake

We have an excellent traditional wedding cake maker with a catalogue of designs for traditional Royal Icing cakes with anything from 1 –7 Tiers.

Croque-En-Bouche

A traditional French Wedding Cake comprising of a tall tower of Vanilla Crème Profiteroles drizzled with Caramel and decorated with Orchids and Strawberries. This cake can be served as the dessert with fresh fruits.

Fairy Cake Wedding Cake

A specially made 6 tier centrepiece layered with an abundance of individual Lemon Fairy Cakes, Mini Chocolate Eclairs and Fresh Fruit Tartlets. The Bride and Groom can pose to cut one of the mini cakes and then guests help themselves as they please.



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Tiered Farmhouse Cheese Cake

This alternative to a wedding cake comprises 7 traditional farmhouse cheeses stacked in size order and then decorated with Fresh Figs, Grapes, Redcurrants and trailing Ivy. The 'cake' can be formally cut by the Bride and Groom and then dismantled onto boards to provide an attractive after dinner cheese buffet.

Victoria Sponge

A traditional light vanilla sponge cake filled with jam and fresh cream

Exotic Fruit Cheesecake

For lovers of American style Vanilla Cheesecakes this is a tiered display of individual cakes each topped with a variety of exotic fruits. There is a larger 'cutting' cake at the top. The individual cakes can then be served as dessert accompanied by prepared fruits and a coulis