

Vanilla Fruit Cream

Vanilla génoise in layers with fresh fruits and cream, covered in cream, decorated with fruits.

Chocolat Royal

Chocolate mousse sitting on caramel praline, light sponge at the bottom.

Exotic Délice

Mango-passion fruit mousse, layer of nuts, sitting on almond dacquoise.

Red Mousse

Red velvet cake, layer of cream, strawberry mousse on top.

Trois Chocolats

Gluten free chocolate cake topped with 3 chocolate mousses.

Pistachio Delight

Vanilla base cake, layer of pistachio ganache, meringue on top.

Tiramisu

Coffee, mascarpone and sponge fingers.

Baked Cheesecake

Choose from vanilla, raspberry or passion.

Opéra

Vanilla, coffee, almond dacquoise and chocolate ganache in layers.

Fraisier

Light vanilla génoise, strawberry and vanilla mousse line, fresh strawberries around, marzipan on top.

Berry Mousse

White chocolate mousse, berry insert sitting on a Breton biscuit. 1 size only (6-8 servings).

Black Forest

Chocolate génoise, chocolate and cherries.

Duchesse

Brownie base, mixed nuts, caramel and chocolate ganache.

Marquise

Chocolate sponge, raspberry insert, dark chocolate mousse, mixed nuts.

Large Fruit Tart

Lemon meringue and fruits.

Standard Size Cakes: 10-12 servings. £40.

Carrot Cake - Nutty Carrot Cake - Chocolate Fudge - Red Velvet - Coffee/Walnut - Victoria Sponge.