



Cakes and desserts

\$45 each

Choose from our selection of cakes, which will serve up to ten people.

We also cater for special occasions – weddings, birthdays, any celebration - and our chefs are happy to discuss with you any specialty or dietary requirements.

We are skilled in creating a celebratory plaque for your cake.

- TRIFLE – delicious - made with genoise, custard and poached fruits
- PEAR AND QUINCE TART – served with burnt orange cream
- HAZELNUT MERINGUE - layered with chocolate mousse served with coffee crème Anglaise
- MILLE FEUILLE – caramelised pastry with oranges and caramel custard
- ORANGE AND ALMOND CAKE – our gluten free specialty
- CHOCOLATE MOUSSE GATEAUX – white and dark chocolate mousse layered between chocolate genoise
- BAKED LEMON TART – we're famous for it!
- CHOCOLATE AND ORANGE TART – sophisticated jaffa
- INDIVIDUAL SUMMER PUDDINGS – taste the sunshine
- FLOURLESS CHOCOLATE AND ALMOND CAKE – another gluten free winner
- ROULADE – we use fresh seasonal berries
- CROCQUEMBOUCHE - a classic (price on request)
- MUD CAKE – using our finest couverture chocolate