

Celebration cakes

Let us make your special cake.

Our style of cake is traditional, classic, filled with buttercream or fresh cream. Our standard cake is two layers and 23cm in diameter and made using 6 free-range eggs. It can generously be cut into 12 / 14 portions. Our buttercream is made with real butter not margarine unless its vegan. The cake is served in a cake box on a silver cake board. We recommend cakes travel in the passenger footwell of a car not on someone's lap.

Keep the cake chilled. Remove from the fridge a couple of hours before serving to allow the buttercream to get to room temperature.

Prices start from £30

Additional decoration, such as individual chocolate dipped and decorated strawberries from a £1 each.

Flowers, fruit, chocolates or choc name disk for any cake from £5 each



Victoria sponge, filled with fresh cream, strawberry jam and strawberries decorated with seasonal flowers



Chocolate mousse cake topped with fresh berries and chocolate dipped and decorated strawberries



Vegan chocolate cake decorated with vegan buttercream and homemade raspberry honeycomb



Classic carrot cake with cream cheese icing decorated with fresh seasonal flowers and a chocolate name disk



If it's muffins, cupcakes or traybakes you're after just ask? Gluten free or vegan we can help



We don't make cakes with fondant icing, figures or scenes, but we know a few local cake makers that do. We can happily recommend these creative cake people to you if this is what you require.