



FIONA PÂTISSIÈRE

Celebration Cake Menu

All cakes are baked with the highest quality ingredients, including free-range eggs, top quality butter from Normandy, real vanilla pods and Callebaut chocolate. Your cake will taste every bit as good as it looks!

Flavours

Anything is possible but particularly good combinations are:

- ❖ Vanilla sponge soaked with vanilla syrup, layered with raspberry/strawberry preserve and vanilla buttercream
- ❖ Lemon sponge soaked with lemon and limoncello syrup, layered with lemon curd and lemon or lime buttercream
- ❖ Orange sponge soaked with orange and grand marnier syrup, layered with orange marmalade and orange buttercream or chocolate ganache
- ❖ Orange and almond sponge layered with vanilla buttercream, orange buttercream or chocolate ganache
- ❖ Rich dark chocolate cake layered with chocolate ganache, vanilla buttercream, mocha buttercream, salted caramel or toasted pecan buttercream
- ❖ Carrot cake soaked with citrus syrup, layered with lemon or orange buttercream
- ❖ Coffee and walnut layered with vanilla or espresso buttercream
- ❖ Chocolate and vanilla marble cake soaked with vanilla syrup, layered with vanilla buttercream
- ❖ Light fruit cake with dried figs, cranberries and sultanas

Pricing

Celebration cakes start from £35 for a 6" round cake, serving 8-12 people, with relatively straightforward decoration.

Fiona will work closely with you to create a cake that is highly unique and the final cost of the cake will depend on the level of detail and technical difficulty of the final design. Please contact Fiona to discuss your requirements and to obtain a quote.