



FIONA PÂTISSIÈRE

Pâtisserie Menu

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

Macaron towers and other smaller treats are also available and are perfect for creating a mouth-watering dessert table. Feel free to email for further information – the flavour options are endless!

Flavours

- ❖ Dark Chocolate and Raspberry Delice: a layer cake with a Chambord-soaked chocolate sponge, raspberry chocolate ganache and raspberry French buttercream, finished with a shiny dark chocolate glaze.
- ❖ Pistachio and Morello Cherry Cheesecake: Crumbly pâte sucrée base topped with a pistachio cream cheese filling and pistachio mousse studded with morello cherries. Decorated with salted white chocolate squares, a layer of ground pistachios and fresh cherries.
- ❖ Pistachio, Cherry and Chocolate Opéra: a multi-layered cake with pistachio joconde sponge soaked with Chambord syrup, morello cherry ganache and pistachio crème mousseline, finished with a shiny dark chocolate glaze.
- ❖ Café Mocha: layers of smooth espresso mousseline cream and light génoise sponge soaked with espresso syrup, all coated with a French coffee buttercream and studded with toasted almonds. Topped with a crisp caramel layer.
- ❖ Salted caramel, crème brûlée and hazelnut mousse cake: layers of almond and hazelnut daquoise, Alhambra sponge, salted caramel, hazelnut feuillantine, crème brûlée, dark chocolate mousse and dark chocolate ganache glaze.

Prices

- ❖ 6-8 servings (6") £35
- ❖ 10-12 servings (8") £45
- ❖ 16-20 servings (10") £75
- ❖ Macarons £1.50 each with discounts available for large orders

The cake prices are for an elegant finish as detailed in the thumbnails below. More sophisticated or tailored chocolate work, including sculpted chocolate flowers, are available at an additional cost (price upon enquiry).

