

Nyree Desiree's Cake Boutique

Menu

Its the taste!

At The Cake Boutique we believe that your cake should be more than just a feast for your eyes but also for your taste buds. We therefore freshly bake to order using only the finest quality ingredients available such as free range eggs and real butter, ensuring that our cakes taste as good as they look.

Our menu comprises multiple cakes to choose from, offering a variety of flavours and textures which can be combined in one cake. Should you wish to serve your wedding cake for dessert we can provide you with additional cutting cakes which will help make the serving process easier for your caterer.

We aim to provide for special dietary needs wherever possible, please let us know about any food allergies when ordering. Please note that our cakes are made with nuts or can contain traces of nuts.

Wedding, Celebration & Miniature Cakes

The finest brandy...Real Belgium chocolate...Cadburys chocolate...The zest and juice of fresh organic oranges and lemons... The Cake Boutique prides itself on the intense flavour of all eight of its cake flavours which are rather **more moist** than the usual standard cakes.

Moist Victoria sponge – A classic Victoria Sponge infused with Vanilla Beans, layered with Vanilla Bean Buttercream and a Raspberry or Strawberry Conserve.

Rich Chocolate – A velvety rich dark chocolate sponge layered with rich dark chocolate ganache buttercream.

Chocolate Orange – A velvety rich dark chocolate sponge combined with the fresh rind of numerous oranges and spiked with the fresh juice.

Coffee and Walnut cake – What a sophisticated cake! Made from Californian walnuts and real espresso coffee. This flavour is further intensified by the addition of a layer of rich coffee buttercream.

Luscious lemon cake – Light and refreshing to the palate. This makes a most fabulous addition to any summer event and perfect for serving after a rich dinner banquet. This is delicious filled with lemon curd, lemon curd buttercream or smooth chocolate ganache. The recipe contains the zest and juice of numerous fresh lemons and is mouth-wateringly refreshing!

Fresh whole orange cake – A sensational tasting cake containing the zest and juice of numerous fresh juicy oranges, layered with a zesty orange buttercream.

Moist carrot cake – A lighter alternative to a rich fruit cake. Baked with walnuts, rum-soaked sultanas and coconut. The cake is spiked with a fresh citrus syrup keeping it moist and fruity. This cake contains no dairy products and so is suitable for guests with a dairy intolerance. This cake can be enhanced with a fresh orange buttercream.

Traditional rich fruit - Great care is put into our moist-eating fruit cakes. The fruit is steeped in the finest brandy before mixing and our cakes are matured before being decorated to your personal requirements.

Please note that the cakes are covered in a sugar paste icing. Marzipan can also be used on request.

If you are unable to decide on the flavour/s of your cake, book a cake consultation and come and sample the flavours that you are interested in!

Please note tasting sessions cost £5 per flavour to book. This cost is redeemable against placing an order.

Cup Cakes

Sponges:

Victoria Sponge (Vanilla)

Lemon

Orange

Chocolate

Icing for Cup Cakes:

Fondant, Buttercream or Belgium Chocolate Ganache

Cookies

Vanilla
Lemon
Orange
Chocolate
Gingerbread

Icing for cookies:

Royal Icing or Sugar paste

Allergy Advice:

Our products contain: Nuts, dairy and gluten.

Please let us know about your special dietary requirements when ordering.

Vegetarian and eggless cakes are also available.

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