

Speciality Cakes To Order

STRAWBERRY FRAISIER CAKE



Fresh Irish strawberries with vanilla and Kirsh mousseline cream on pistachio and almond biscuit. Available through Spring/Summer.

8" round €34.95
(serves 8+)

10" round €54.95
(serves 12+)

CHOCOLATE KRISPIE CAKE



Krispie, sticky, chocolate and caramel goodness. A favourite for the young and not so young at heart!

8" round €24.95
(serves 10+)

10" round €34.95
(serves 20+)

CARROT LAYER ENTREMETS CAKE



Carrot and walnut biscuit layered with light cream cheese buttercream and topped with cream cheese frosting and milk chocolate Chantilly cream.

8" square €34.95
(serves 12+)

10" square €49.95
(serves 20+)

CHOCOLATE BISCUIT CAKE



Crunchy digestive and gingernut biscuits with honeycomb and smooth creamy chocolate smothered in a rich chocolate ganache.

8" round €49.95
(serves 16-18)

10" round €89.95
(serves 30-35)

CELEBRATION CUPCAKES



Choose between chocolate sponge finished with vanilla buttercream frosting or raspberry and lemon sponge with raspberry buttercream frosting.

1 dozen €34.95

CHOCOLATE MARQUISE



Decadently rich chocolate truffle mousse with a crispy praline base and a chocolate mirror glaze finish.

8" square €31.95
(serves 8+)

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LEMON AND YUZU CAKE



A deliciously light lemon sponge filled with lemon and yuzu buttercream and finished with crunchy white chocolate pearls.

Naked Icing Finish
8" round €34.95
(serves 10+)

10" round €54.95
(serves 20+)

Fondant Icing Finish
8" round €54.95
(serves 10+)

10" round €79.95
(serves 20+)

CHOCOLATE SPONGE CAKE



A light and fluffy chocolate Genoise sponge filled with a chocolate buttercream icing.

Icing Sugar Finish
8" round €34.95
(serves 10+)

10" round €49.95
(serves 20+)

Fondant Icing Finish
8" round €54.95
(serves 10+)

10" round €79.95
(serves 20+)

VICTORIA SPONGE CAKE



A traditional Victoria sponge filled with Wicklow farmhouse cream and Crossogue strawberry jam. Finished with fresh Irish strawberries (when available in summer) and white chocolate shavings.

8" round €32.95
(serves 6-8)

10" round €54.95
(serves 12+)

GATEAU LAURENCE



A rich dark chocolate and freshly ground almond cake topped with a sumptuous dark chocolate ganache. This is a flourless* cake.

8" round €23.95
(serves 6-8)

Provenance

We use fresh and real ingredients so at certain times of the year we may adapt our recipes to work with what is in season.

Eggs: Margaret Byrne's farm in County Wicklow.

Chocolate: Ocoa 70% dark chocolate, Lactée Supérieure 38% milk chocolate and Blanc Satin 29% white chocolate from Cacao Barry.

Fruit: Keelings, Co. Dublin.

*While some of our recipes do not contain flour, our kitchens are not certified gluten free so there is always a risk of contamination.