

2026 Signature Cake Collection

Each cake is crafted with a choice of delicate sponge, refined filling and luxurious exterior frosting — thoughtfully paired to create a beautifully balanced finish.

Signature Sponge Selection

- Madagascan Vanilla — soft, fragrant and timeless
- Lemon — bright and delicately citrus
- Lemon & Blueberry — fresh lemon sponge folded with sweet blueberries
- Classic Chocolate — rich and perfectly balanced
- Dark Chocolate & Coffee — deep cocoa notes with a subtle espresso finish
- Red Velvet — smooth cocoa sponge with a velvety crumb
- Vanilla Raspberry — vanilla sponge layered with raspberry notes
- Champagne & Strawberry — delicate sponge infused with champagne notes and fresh strawberry flavour

Refined Fillings

- Vanilla Mascarpone — light, smooth and delicately sweet
- Chocolate Ganache — silky and indulgent
- Salted Caramel — rich caramel with a hint of sea salt
- White Chocolate & Raspberry — creamy sweetness balanced with tart raspberry
- Hazelnut Praline — toasted hazelnut with a subtle crunch
- Strawberry Compote or Preserve — softly sweet with natural fruit texture
- Raspberry Compote or Preserve — vibrant and slightly tart
- Lemon Curd — smooth, bright and citrusy
- Passion Fruit Curd — exotic and beautifully balanced
- Blackcurrant Preserve — deep berry richness
- Pistachio Cream — nutty, smooth and refined
- Greek Yogurt — lightly tangy and fresh
- Strawberry Mousse — airy and delicately sweet

Luxury Frostings

- Vanilla Bean Mascarpone — speckled with real vanilla
- Chocolate Ganache — glossy and decadent
- Milk or Dark Chocolate — rich and smooth
- Chocolate Crèmeux — velvety and intensely chocolate
- Blackcurrant Mascarpone — subtly tart and beautifully coloured
- Wild Blueberry Frosting — naturally sweet with depth
- Wild Strawberry Frosting — soft, fresh and fragrant