



Every bespoke cake comes in three layers and is covered in fresh cream cheese frosting.

Your choice of sponge:

Red Velvet cake

This red velvet sponge is delicately light, yet moist and rich in flavour. With layers of cream cheese whipped together with mascarpone, this cake has a deep red colour with a light taste of cocoa. Topped with our homemade red crumble, it's a firm favourite with our customers.

Passion Fruit cake

Filled with soft, passion fruit curd – the sponge is lightly soaked with syrup using fresh passion fruit juice, so that each bite is bursting with flavour. Mascarpone is combined with soft cream cheese to give it a slight sharpness, and bring balance to this luxuriously tempting cake.

Banoffee cake

The caramel used in this cake is a unique recipe, slowly cooking down ripe bananas, until it becomes a soft puree. The sweetness is balanced with creme fraiche and cream cheese, bought together with a light chocolate sponge, gently soaked with a hint of lemon and vanilla.

Chocolate Fudge Truffle cake

This cake has a surprisingly light sponge, infused with a syrup to create a delicately moist texture. The layers are filled with a smooth chocolate mousse, and the truffle on top is made by hand using honey, and only the finest Belgian chocolate.

Carrot and Walnut cake

Our carrot cake is a special recipe perfected after experimenting with many different ingredients to achieve a perfectly moist texture. Incorporating grated Bramley apples, bananas, juicy raisins and crushed walnuts, the cream cheese frosting is finished with caramelised walnut brittle.

Victoria Sponge

This is a rich Victoria sponge, brushed with lemon syrup and enticing strawberry jam. The sweet fresh strawberries between the layers are locally sourced, and combined with whipped cream cheese and mouthwatering fresh cream.

Milk Chocolate Peanut cake

Using the same moist sponge from our chocolate truffle cake, our ganache is made by whipping together silky milk chocolate with cream and peanut butter. The smoothness is balanced by our hand made, crunchy peanut brittle which is delicately placed on top.

Malibu cake

This boozy cake is made with fluffy vanilla chiffon sponge, and brushed with a Malibu rum syrup! The cake combines fresh cream, mascarpone and cream cheese with desiccated coconut for an indulgent finish. Finally, it is topped with our hand made recipe for a milky, coconutty Raffaello.

Sizes

9 inch cake - £30
Serves 10-15 people.

Filled with fresh fruit and/or mixed berries + £5
Covered in sugar paste icing and placed on top of a board + £20

11 inch cake - £60
Serves 20-25 people. (4 kilos!)

Filled with fresh fruit and/or mixed berries + £10
Covered in sugar paste icing and placed on top of a board + £35

12 inch cake - £75
Serves 30-35 people. (5/6 kilos!)

Filled with fresh fruit and/or mixed berries + £10
Covered in sugar paste icing and placed on top of a board + £35

13 inch cake - £105
Serves 40-45 people. (7/8 kilos!)

Filled with fresh fruit and/or mixed berries + £15
Covered in sugar paste icing and placed on top of a board + £35

14 inch cake - £135
Serves 50-60 people. (9/10 kilos!)

Filled with fresh fruit and/or mixed berries + £20
Covered in sugar paste icing and placed on top of a board + £35

See next page for extras...

Extra touches!

Personalised hand written message in belgian chocolate, plus two hand made decorations of choice + £5

Belgian chocolate dripping round the edge + £5

Sprinkles, round the edges or on top + £3

Edible printed icing picture of your choice + £10

Four hand made flowers using belgian chocolate +£15

Gold leaf design + £35

Four hand made large sugar flowers + leaves. (Please note, sugar work takes us approx 10 hours, as each detail is designed, dried and painted!) Comes in your choice of colours, + £40 or £9 per flower.

Lace of choice around a tiered cake + £35

Tiered cakes

With a choice of mixing any of our cake flavours with fresh cream cheese frosting. Our base price for a plain design:

- two tiered cake starts from £150
- three tiered cake starts from £175.

For anything more bespoke, from edible figurines to a cake designed as books, hearts and more - please enquire directly with us on hello@prestigepatisserie.com so that we can provide an accurate quote.



Wedding consultation £30

With over over a decade of working with renowned patisseries, Geanina Ursache has a wealth of experience experimenting with flavours, and recreating classic recipes with her own unique twist.

As part of an hours wedding consultation hosted in North London, Geanina will run you through flavour options and design ideas to create your own bespoke package.

Includes:

- Your choice of five different sponges to taste, with a large slice to share with your partner and a detailed explanation of the flavour profiles and ingredients.
- An initial design questionnaire, to identify key themes from your wedding day, colour choices, creative ideas and anything else that is close to your heart to incorporate into the final cake.
- Not sure what you want? Geanina can run through over 30 photos of designs, to help identify what you like!

If a booking is made, this £30 fee is included in the cost of your wedding cake, and will be deducted in your final invoice!