



The Cake Menu

CROQUEMBOUCHE

The classic French dessert - which means 'crunch in the mouth' - is sure to stun your guests. Caramel-coated profiterole tower, crème pâtissière, Valrhona chocolate sauce, fresh strawberries and berries.

€9 per person V

DESSERT TABLE

Beautifully presented on a vintage glass display table, the centrepiece is a stunning 20cm tall cake available in the following flavours:

Victoria sponge • lemon drizzle • red velvet •
carrot cake with cream cheese icing • chocolate fudge

Guests can visit the dessert table and help themselves to:

Finger slices of wedding cake • mini custard fruit tart • chocolate biscuit cake •
orange & almond cake • mini cookies • mini lemon pie • chocolate hazelnut brownie •
mini doughnuts (salted caramel • apple • jam)

€9 per person V

CHEESE WHEEL WEDDING CAKE

Our cheesemongers will build an eye catching cheese wheel cake, garnished with fresh fruit and berries, which is then transform it into tasty cheeseboards for a late night snack.

Each board features:

Brie de Meaux • 14 month aged Comté Meule • Cashel Blue • Killeen Goat's Gouda
assortment of gourmet crackers • quince • grapes

€22 per board (minimum order: 5 boards)

