



1. Chocolate mousse and forest fruits mousse



2. Chocolate mousse and white chocolate mousse with strawberry



3. Chocolate mousse with sour cherry and vanilla mousse with sour cherry



4. Chocolate mousse with caramelised walnuts and white chocolate mousse with chocolate flakes



5. Brandy mousse and dark chocolate mousse with sour cherry



6. Caramel mousse and white chocolate mousse with milk chocolate crispy pearls



7. White chocolate mousse and forest fruits mousse



8. Coffee mousse and vanilla mousse with milk chocolate crispy pearls



9. Diplomat cream with pineapple and peach



10. Chocolate cream and mascarpone berry cream  
Gelatine free



11. Chocolate cream and vanilla pastry cream  
Gelatine free



12. Mascarpone berry cream and vanilla pastry cream  
Gelatine free



13. Victoria sponge and coconut cream  
Gelatine free



14. Carrot cake with cream cheese frosting  
Gelatine free

## ***Fresh cream design***

- 7" - 18 cm ( 12 slices ) .....£52
- 8" - 20 cm (14/16 slices).....£63
- 9" - 23 cm ( 17/20 slices).....£78
- 10" - 25 cm ( 20/24 slices).....£105
- 11" - 28 cm ( 24/30 slices).....£130
- 12" - 30 cm ( 35/40 slices).....£155



## ***Fondant icing design***

- 7" - 18 cm ( 12 slices ) .....£64
- 8" - 20 cm (14/16 slices).....£78
- 9" - 23 cm ( 17/20 slices).....£98
- 10" - 25 cm ( 20/24 slices).....£130
- 11" - 28 cm ( 24/30 slices).....£155
- 12" - 30 cm ( 35/40 slices).....£180



***Please note: toppers are charged separately***