



GLUTEN FREE CAKES

The majority of our menu can be offered in a Gluten Free alternative, using a superior blend of gluten free flours. Please be aware that all cakes are produced in a kitchen that handles wheat flour on a daily basis, and therefore we cannot guarantee no traces, although all care and attention will be taken with your order to avoid cross contaminations.

Vanilla Bean Victoria Sponge - vanilla bean sponge, layered with a Scottish strawberry preserve and vanilla bean buttercream

Lemon - zesty lemon sponge, layered with smooth lemon curd and a tangy lemon buttercream

Rich Chocolate - moist dark chocolate cake filled with a dark or milk chocolate ganache

White Chocolate and Raspberry - vanilla sponge, layered with Scottish raspberry preserve and creamy white chocolate buttercream

Spiced Carrot - perfectly spiced carrot cake packed with fruit, with a creamy buttercream frosting

Chocolate Orange - moist orange flavoured dark chocolate cake with a chocolate orange ganache

Chocolate Salted Caramel – moist chocolate sponge, layered with a salted caramel and smooth chocolate buttercream

Sticky Toffee and Caramel - sticky toffee date sponge cake, filled with a smooth layer of dulce de leche, and a sweet caramel buttercream

Red Velvet - an American favourite, moist red cocoa sponge, with a creamy buttercream frosting

Black Forest - rich chocolate sponge infused with Kirsch syrup, Morello cherry conserve and a smooth vanilla bean buttercream

Prosecco and Peach – a sweet fluffy sponge, infused with Prosecco syrup, layered with a peach preserve and a sweet Prosecco buttercream

Cherry Bakewell – moist almond cake infused with Kirsch syrup, Morello cherry conserve and a smooth vanilla bean buttercream

Traditional Boozy Fruit - packed with brandy soaked fruit, and matured for 84 days

THE
WEDDING
CAKE
EXPERT

Victoria
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