

A TASTE OF DREAMS

ARTISAN BAKERY – SOUTH DOWNS – SUSSEX

MENU

SPRING / SUMMER 2020

To order:

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Everyday favourites...

These are our most popular flavours that we are baking every day. Perfect if you need something short notice and great staples for the cake counter or shelf.

St. Clement's

Lemon or orange? No need to decide with this zingy citrus duo. (GF & DF)

Rose & Pistachio

Inspired by Middle Eastern flavours, an aromatic and refreshing sponge – stunningly topped with edible rose petals and pistachios. (GF & DF)

Honey & Lavender

A subtle summery cake with the delicate sweetness of honey and a hint of lavender. (GF & DF)

Chocolate Midnight

Our ultimate chocolate cake – rich and dense and wonderfully chocolatey. Made with fine Belgian cocoa. (GF & DF & V)

Bakewell Slice

Our best-selling traybake. Handmade all-butter shortbread base, raspberry coulis and an almond and cherry frangipane top. (GF)

Amaretto Sour

Inspired by the cocktail – a light lemon sponge infused with glorious Amaretto (V)

Something a little special...

Our full menu offers a much greater choice of all kinds of cakes and bakes that we just need a little more time to prepare to order especially for you.

Raspberry Midnight

Our rich, dense and dark chocolate cake with the addition of a fresh and fruity hit of raspberry. (GF & DF & V)

Lemon & Elderflower

An absolute favourite for many years, returning this summer. Light, moist and zesty. (GF & DF)

Salted Caramel

Another famous flavour combination and justifiably so. Sweet and salty, a modern favourite. (GF)

Cherry & Almond

Reminiscent of a cherry Bakewell but reimagined as a lighter sponge cake with cherry icing and glaze cherry decoration. (GF & DF)

Peanut Butter

A light sponge with the popular flavour of wonderful peanut butter and a delicious salty twist. (V)

Carrot Cake

Our hugely popular carrot cake with fruit and spices and a tempting orange frosting top. (GF & DF or V or Traditional – please specify when ordering)

Orange & Pomegranate

The fruit flavours of Spain combine in this sweet, citrus cake with rich pomegranate. (GF & DF)

Banana, Chocolate & Hazelnut

A deliciously moist banana cake with Belgian chocolate chunks and added hazelnuts. (V)

Fruit Cake

Our best-ever fruit cake packed with finest quality fruit and decorated with fruit and nuts. (GF & DF & V)

Rose & Raspberry Sponge

A twist on the traditional Victoria sponge with a summery feel. A subtle hint of rose and attractively decorated with edible rose petals too.

Banoffee

How to improve on a light and moist banana cake – lashings of caramel and banana chips to decorate!

Hummingbird Cake

Our version of the classic banana, pineapple and spice cake from the Deep South of the US. Simply delicious!

Apple & Maple

A favourite of our customers for many years. The sweet and fruity taste of apples with sultanas, cinnamon and topped with maple syrup icing. (V)

Chocolate & Beetroot

Beetroot makes for a smooth, decadent and earthy chocolate flavour and keeps this cake moist. (GF)

Sticky Pear & Ginger

A twice baked pear cake with a real hit of ginger, crowned with a rich toffee, nut and ginger topping, sweetened with dates. (GF & DF & V)

Cappuccino Cake

It's one of our favourite ways to enjoy coffee, so we thought we'd make it into a cake too! A light coffee sponge with vanilla icing and a barista-style stencilled decoration on top.

Orange & Lavender

This is the mother of all our gluten free cakes. The original recipe where it all began. A glorious combination of true summer flavours. (GF & DF)

Lime & Coconut

The sharp, citrus zing of lime combined with the tropical taste of coconut. Light, moist and very refreshing on the palate. (GF & DF)

Trays...

Chocolate, Fruit & Nut Flapjack

Not your ordinary flapjack! Sweet, chewy and topped with a generous helping of dark chocolate and mixed dried fruits and nuts. (GF & DF & V)

Green Tea & Lemon Slice

A lighter tasting traybake with a traditional shortbread base, tangy lemon curd and a subtle green tea frangipane top. (GF)

Tiffin

All kinds of delights bound together with great quality dark Belgian chocolate. You'll find biscuits & delicious dried fruits in every tantalising mouthful. (V)

Paradise Slice

An old English favourite revived – an all-butter shortbread base, raspberry coulis and topped with coconut and sultana sponge. (GF)

Brownies

Our famous brownies are made with butter (excluding vegan options) and fine dark Belgian chocolate for what we believe is the ultimate in chocolate brownies! Choose from plain, raspberry ripple, coconut, peanut butter and jam or salted caramel and pecan. (GF or V – please specify when ordering)

Granola Tray

Not just a breakfast treat, our granola combines oats, honey, seeds, nuts and dried fruit for a delicious traybake at any time of the day. (GF)

Date Slice / Apricot Slice

Truly delicious, oat and fruit slices. Simple but a splendid treat with a rich date or apricot filling and gluten free oats. (GF & DF & V – please specify date or apricot when ordering)

Other...

Scones

The afternoon tea staple, either fruit or plain. (GF or V or Traditional – please specify when ordering)

Amaretti

The soft and chewy Italian almond biscuits. (GF & DF)

Meringues

Choice of plain and flavoured – Chocolate & Hazelnut, Coconut, Rose & Pistachio, Spice, Raspberry or Lemon & Poppyseed. (GF & DF)

Cakes from previous menus...

We know that there are many favourites from our previous menus that customers would still like to order. Whilst we are always looking to bring you new flavours and ideas to present to your customers, there are times when only certain favourites will do! We will always do our best to accommodate these requests for you, although we may need a little more time to get in specific ingredients. In addition, we simply ask that you order these items in pairs – as two of any cake is the smallest quantity that we can produce. We know you won't mind as you clearly love these cakes and they are, of course, ever so easy to store. Thank you!

Dietary requirements...

We are best known as a producer of cakes and bakes for different dietary requirements. All our products are taste-tested to make sure that they are first and foremost delicious cakes that customers will love and enjoy time and again. That many of our products are suitable for those following certain elective diets or with allergies or intolerances is a great added benefit for those offering our cakes to their customers.

*For reference, our menu uses the following abbreviations to indicate where our cakes or bakes are suitable for those with dietary needs: **GF** – gluten free / **DF** – dairy free / **V** – vegan.*

A quick word on why our cakes are special...

We really care about what we do, and we are committed to delivering the best cakes and bakes with service to match. You may be interested to know that as part of our quality commitment:

- We only use fresh, locally sourced, organic, free-range eggs.*
- We do not use artificial colourings, flavourings or preservatives.*
- Our gluten free cakes are made in a separate production environment and we have an independent laboratory testing regime to ensure the legal requirements for being sold as gluten free are met. We guarantee less than 20ppm wheat gluten (we test to less than 5ppm) and less than 2.5ppm gliadin.*
- Wheat flour cakes use British, stone ground, organic flour from one of only two remaining grower / millers in the UK. They are produced in a dedicated separate production environment from the gluten free items. We also insist on using fresh butter (not margarine) for any butter cream fillings and frostings in these products.*
- Our dark chocolate is minimum 70% cocoa solid imported Belgian chocolate.*
- We only use certified gluten free, organic oats.*
- All our products are handmade in small batches by our dedicated, employed team.*
- Wrapped retail products use biodegradable or recyclable packaging and wrapping.*
- All products are suitable for freezing – there is no reason to waste a slice of cake!*

This is our standard menu. We are very happy to discuss individual requirements and special commissions. We manufacture our own brand items for several customers and many cakes can be produced as traybakes or adjusted to bespoke recipes if required. If you need something different then please ask.