



LEO'S BEANERY

HAPPINESS IS HOMEMADE

Our cakes are a little bit different...they are packed full of real ingredients and flavour! Roasted nuts, fresh fruit, delicious espresso, chocolate and spices are the basis of what we use!

The following can be ordered as one single frosted and/or decorated round or as double layer cakes, please ask if you have any special preferences:

8 inch serves 8-10 £26.00, make it a double layer £36.00 (serves 12-14)

10 inch serves 10-14 £33.00, make it a double layer £43.00 (serves 14-16)

12 inch serves 16-18 £40.00 make it a double layer £50.00 (serves 18-20)

Avocado cake with white chocolate buttercream and fresh berries (NGCI, cake DF)

Banana and caramel cake with salted caramel cream (NGCI, can be DF)

Carrot cake with cream cheese frosting pumpkin seeds and apricots (NGCI, can be DF)

Chocolate and Nutella cake, whipped nutella buttercream and toasted hazelnuts (NGCI)

Date, hazelnut and espresso cake with dark chocolate frosting (NGCI, can be DF)

Joe's Mocha cake with dark chocolate and espresso cream and brownie crumble (NGCI)

Lemon and poppyseed with whipped white chocolate buttercream and homemade lemon curd (NGCI)

Lime and coconut cake with whipped coconut cream (NGCI, cake DF)

Orange, almond and polenta cake with creme fraiche cream (NGCI, cake DF)

Spiced pumpkin and pecan cake with caramel frosting (Cake DF)

Victoria sponge, white chocolate buttercream and raspberry jam

Others:

Whole Great Taste 2* award winning chocolate brownies (NGCI) serves 12-24 £30.00

Triple layer almond & brownie layer with chocolate frosting & fresh berries (NGCI) serves 16-32 - £45.00

Chocolate brownie layer cake (GF) stacked, gorgeous award winning brownie rounds with white and dark chocolate buttercream and fresh berries - prices and sizes on request

NGCI: Gluten free ingredients but baked with care in a kitchen that also uses wheat and gluten containing ingredients. DF: Dairy free
Many of the cakes do contain other allergens such as soya/nuts/seeds so please ask if you are wanting to avoid cakes with allergens.