**Cake**

1. Deliciously moist, full of zingy citrus flavour & drizzled with icing, our light & fluffy classic lemon sponge won’t disappoint. Lemon flavoured crème cake with lashings of fondant icing & dusted with sugar.
2. Light vanilla sponge with raspberries & chunks of creamy white chocolate make this a real crowd pleaser
3. A delightfully moist and satisfying carrot cake with a mellow hint of ginger & a delicious covering of butter cream frosting & walnuts.
4. Gooey caramel, shortbread crunch and chocolate topping...the ultimate sweet treat & a dessert so rich some call it Millionaire’s shortbread! Our classic Caramel Slice comes as a whole slab ready for you to portion.
5. Chocolately, fudgey goodness with a creamy salted caramel, our brownie comes as a whole slab in a foil tray - perfect for heating in the oven and ready for you to portion.
6. a brownie and a chocolate chip cookie, mixed with the caramel crunch of Lotus Biscoff Biscuits.  Swirled with Biscoff cookie butter & creamy white chocolate.
7. Skillfully hand crafted, expertly decorated and full of fantastic flavour.
8. Deliciously moist and best served in thick slices, banana lovers, this one’s for you! Forget the butter here as this ones perfect served just on it own
9. Dense, moist and utterly moreish!  This classic Northern Irish treat combines digestive biscuits, marshmallows and glacé cherrie
10. Creamy white chocolate cheesecake, made with real Belgium white chocolate, whipping cream & cream cheese from our local creamery. Then topped generously with Biscoff cookie butter, Biscoff crumbs, and a whole Biscoff biscuit.
11. \A smooth chocolate cheesecake stuffed with gooey caramel and topped chunks of our Salted Caramel Brownie, chocolate crumb, chewy fudge pieces and drizzled with chocolate and even more caramel.
12. Shortcrust pastry filled with Bramley apples grown in Ireland.  Serve with heap of whipped cream.
13. A unique French Village Creation - Chocolatey, Caramel Stuffed Rice Cereal Treats.  Bend it until it breaks and then watch the caramel flow out
14. Shortcrust pastry filled with rhubard filling.  Serve with hot, or cold custard.
15. Vanilla crème cake baked with a raspberry jam filling and topped with raspberry frosting, a drizzle of even more jam and scattered with white chocolate shavings
16. Alternating layers of toffee & chocolate cake, fudge icing & caramel finish.  Eat this one like no one's watching.
17. Fluffy crème cake, baked with real raspberries & Belgium white chocolate.  Give yourself a generous slice.
18. A mild and moist chocolate cake coloured red, topped with cream cheese frosting and scattered with red velvet cake crumbs.
19. Chocolatly, fudgey brownie goodness, our vegan brownie comes as a whole small slab in a foil tray - perfect for heating in the oven and ready for you to portion. Just add ice-cream for a killer dessert!
20. Individual White Chocolate  & Raspberry Cheesecake
21. Traditional American Style Red Velvet cake, with a hint of chocolate & cream cheese frosting.  Perfect with a mug of hot chocolate.
22. Individual Banoffee
23. Terrys Chocolate Orange Cheesecake
24. Chocolate crème cake topped with a swirl of chocolate frosting, encircled with creamy hazelnut spread & finished with crunchy Hazelnuts.
25. Chocolatey, crispy, chewy, gooey and utterly moreish!  This is our take on the retro childhood favourite "Mars Bar" crispy bun.  A chewy gooey cereal base blended with melted malted & milk chocolate
26. Banoffee Pie
27. Malteaser Cheesecake
28. Raspberry & White Chocolate Cheesecake
29. Biscoff Cheesecake
30. Hazelnut Praline Cheesecake
31. Deliciously moist and rich sticky toffee pudding.  The ultimate dessert!
32. Rainbow Gateau.
33. Raspberry Creams.
34. Raspberry Ruffle
35. Mint Aero Slice.
36. Raspberry Bakewell Slice.
37. Malteaser Slice.
38. Coconut & Caramel Slice.
39. Jam & Coconut Slice.
40. these brownies are pretty fudgin’ awesome! Chocolately, fudgey goodness, our brownie comes as a whole slab in a foil tray - perfect for heating in the oven and ready for you to portion.
41. An elegant and rich Italian-style dessert made with layers of our signature crème cake, locally roasted espresso from Bailies Coffee Roasters, velvety mascarpone sweet cream, and topped with a dusting of cocoa powder.