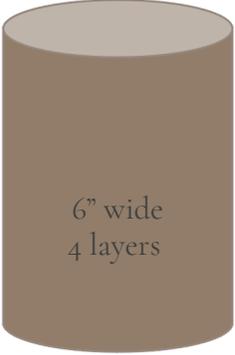
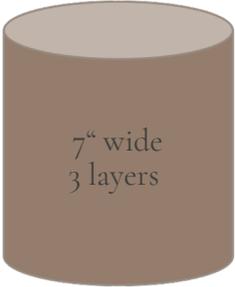
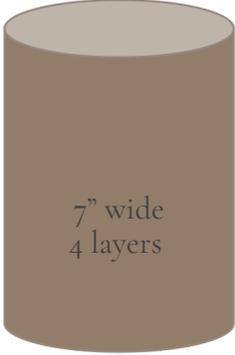
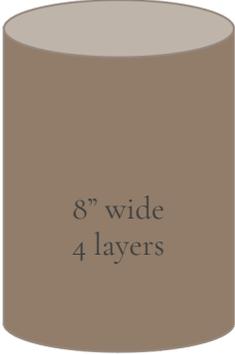




HOME FARM KITCHEN
celebration cakes

2026 price guide

 <p>6" wide 3 layers</p>	 <p>6" wide 4 layers</p>	 <p>7" wide 3 layers</p>	 <p>7" wide 4 layers</p>	 <p>8" wide 3 layers</p>	 <p>8" wide 4 layers</p>
Servings: 12 dessert portions or 24 finger portions	Servings: 14 dessert portions or 28 finger portions	Servings: 16 dessert portions or 32 finger portions	Servings: 20 dessert portions or 38 finger portions	Servings: 20 dessert portions or 40 finger portions	Servings: 24 dessert portions or 48 finger portions
Prices starting from £65	Prices starting from £75	Prices starting from £75	Prices starting from £85	Prices starting from £85	Prices starting from £95
Bespoke prices starting from £95	Bespoke prices starting from £100	Bespoke prices starting from £100	Bespoke prices starting from £110	Bespoke prices starting from £110	Bespoke prices starting from £120

Servings are subjective and totally depend on how big you cut your portions.

most popular designs

CHOOSE FROM A SELECTION OF MY MOST POPULAR DESIGNS (OR IF YOU WOULD LIKE TO DISCUSS A BESPOKE DESIGN PLEASE GET IN TOUCH)



BUTTERCREAM & PETALS

A ring of piped buttercream and edible petals

Additional £10 for 6" cake, £12.50 for 7" cake or £15 for 8" cake



LAMBETH STYLE HEART CAKE

Choose a colour scheme to suit your celebration

6" triple layer cake - £100
8" triple layer cake - £145



MACARON RING

A ring of beautiful macarons, colour & flavour to complement cake

Additional £15 for 6" cake, £20 for 7" cake or £25 for 8" cake



FULL DECORATION

Seasonal flowers, macarons, mini meringues, herbs, etc and a band of coloured buttercream around the middle

Additional £30 for 6" cake, £35 for 7" cake or £40 for 8" cake



CRESCENT DECORATION

Including macarons, mini meringues, seasonal fruit, herbs & more

Additional £25 for 6" cake, £30 for 7" cake or £35 for 8" cake



TOPPED WITH FILLING

A ring of macarons and a pool of jam/curd/caramel to match the cake's filling with a little arrangement of florals

Additional £25 for 6" cakes, £30 for 7" cake or £35 for 8" cakes



NUMBER CAKE

A double digit number cake to feed approximately 30 - 40 finger portions

Limited flavours available

Prices from £130

bespoke designs



If you would like to discuss a bespoke design, please get in touch.
Please note that I have a certain style and don't tend to deviate from this much.



children's cakes



SAFARI CAKE

A safari inspired cake with a full decoration of macarons, mini meringues, herbs & seasonal fruit on top and a band of coloured buttercream around the middle with a few small safari figures (plastic).

Additional £25 for 6" cakes, £30 for 7" cakes or £35 for 8" cakes



DOTS/STARS & STRIPES CAKE

A fun cake with a ring of striped mini meringues on top and little irregular coloured dots/stars around the cake

Additional £20 for 6" cakes, £25 for 7" cakes or £30 for 8" cakes



SUPER HERO CAKE

A fun cake representing a favourite superhero with a ring of mini meringues on top. Colours can be chosen.

Additional £20 for 6" cakes, £25 for 7" cake or £30 for 8" cakes

(personalised topper not included)



NUMBER CAKE

A single digit number cake to serve approximately 15 - 20 finger portions

Limited flavours available

Prices from £90

extras



CUPCAKES

So pretty and so yummy!

Flavour choices: white chocolate & raspberry; chocolate & salted caramel; lemon & elderflower; vanilla with rhubarb & strawberry compote.

Edible decoration to compliment flavours

6 cupcakes £25, 12 cupcakes £45, 24 cupcakes £90

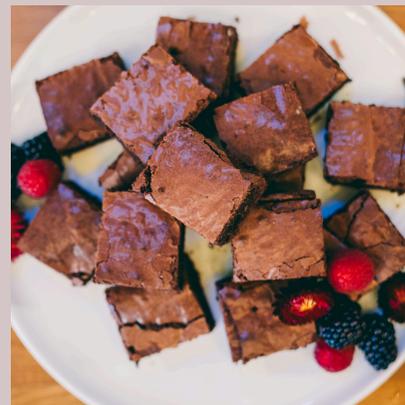


MINI CUPCAKES

Perfect for a drinks party

Choose from the following: White chocolate & raspberry; chocolate & salted caramel; lemon & elderflower
Edible decoration to compliment flavours

24 mini cupcakes £45



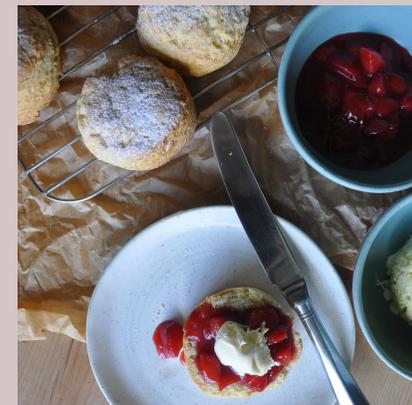
CHOCOLATE BROWNIES

Rich chocolate brownies made with Belgium chocolate

Choose from the following flavours:

just chocolate; salted caramel; date & cardamon; tahini & sea salt

£45 for 24 brownies



SCONES

An afternoon staple.

But how do you eat yours - jam or cream first?

12 scones
with jam & clotted cream
£24

the cake menu

Year-Round Favourites

Vanilla cake with berry compote (berries vary)

Lemon & coconut cake with citrus curd

Carrot, cinnamon & pecan cake with cream cheese
buttercream

Chocolate cake with raspberry compote and dark
chocolate Swiss meringue buttercream

White chocolate cake with fresh raspberries,
raspberry compote and white chocolate Swiss
meringue buttercream

Lemon & elderflower cake with lemon & elderflower
curd

Chocolate cake with salted caramel

Pistachio & white chocolate cake with raspberry
buttercream

Bramley apple & olive oil cake with maple syrup
cream cheese buttercream

Beurre noisette & hazelnut cake with butterscotch
sauce

Chocolate cake with dark chocolate ganache and
peanut praline

Coffee cake with coffee Swiss meringue buttercream

Seasonal Favours

Orange & vanilla cake with rhubarb curd
(Feb - Apr)

Vanilla cake with strawberry compote
(Apr - Sept)

Black Forest Cake with kirsch and cherry compote
(June/July)

Vanilla cake with peach compote and raspberry
Swiss meringue buttercream (July - Sept)

Lemon, blackberry & thyme cake with blackberry
Swiss meringue buttercream (Sept)

Cardamon cake with plum compote and brown sugar
Swiss meringue buttercream (Sept - Oct)

Date & ginger cake with butterscotch
(Sept - Feb)

Please note: All cakes will be iced with vanilla Swiss
meringue buttercream unless stated otherwise.

Please note that allergens are used in my kitchen, therefore
if you want to avoid a particular ingredient please mention
it at the time of enquiry.



your questions answered...

Q: Do you deliver?

A: I can sometimes offer delivery for an extra cost, please ask.

Q: Can you make allergen free cakes?

A: I can avoid adding certain allergens/ingredients, but I use many allergens in my kitchen regularly and therefore cannot guarantee that traces will not be present.

If you have dietary requirements you would like to discuss please get in touch.

Q: Do you make vegan cakes?

A: I only offer a couple of flavours as vegan cakes as I choose to not compromise on flavour.

Q: Can you write on your cakes?

A: I choose not to write on my cakes. In all honesty, I don't enjoy it - it's so hard when it goes wrong, there's often not enough space and I sometimes spell things wrong - eek!! There are masses of companies who make cake toppers and this is a great alternative.

Q: Where are you based?

A: I work from my home in Eastnor, Herefordshire. If you order a cake you will be sent my address the week prior to collection.

Q: Do I need to bring a box for transporting my cake?

A: No. All of my cakes come boxed ready for transportation. Along with my address, each cake comes with allergen advice and a cake care card with tips about storing & serving your cake.