



**GOURMET
TART Co.**

Chocolate Bumble Bee Cake

*Three layers of chocolate sponge
with a layer of dark chocolate and
white chocolate mousse, topped
with chocolate and hazelnuts*

Standard Size - 8 portions

€14

Large Size - 20 portions

€30

INGREDIENTS

Eggs, sugar, flour, cocoa, cream, white chocolate (sugar, cocoa butter, whole milk powder, emulsifier: soya lecithin), dark chocolate (cocoa mass, sugar, cocoa butter, emulsifier: soya lecithin, vanilla extract)!

ALLERGENS

Gluten, Egg, Milk, Soya



**GOURMET
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Curly Whirly Cake

Fudgy chocolate cake with vanilla cream cheese frosting. Tastes just like a Curly Whirly bar.

Standard Size - 12 portions

€12

INGREDIENTS

Eggs, demerara sugar, wheat flour (gluten), butter (Milk), cocoa, Philadelphia cream cheese (milk), dark chocolate (cocoa butter, emulsifier: soya lecithin, vanilla extract), vanilla, fresh lemon

ALLERGENS

Gluten, Egg, Milk, Soya



**GOURMET
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Lemon Curd Gateaux

*Three layers of vanilla sponge
with tangy Gourmet Tart Co.
lemon curd filling and topped
with lemon fondant*

Standard Size - 8 portions

€12

Large Size - 20 portions

€28

INGREDIENTS

Eggs, sugar, flour,
lemon curd (lemon,
sugar, butter, eggs),
fondant (sugar, glucose),
cream, white chocolate
(sugar, cocoa butter,
whole milk powder,
emulsifier: soya lecithin),

ALLERGENS

Gluten, Egg, Milk, Soya



**GOURMET
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Nancy Sponge

Traditional Victoria sponge with fresh strawberries, Gourmet Tart Co. strawberry jam and freshly whipped cream

Standard Size - 8 portions

€9

Large Size - 20 portions

€18

INGREDIENTS

Eggs, sugar, flour, cream, Strawberries,

ALLERGENS

Gluten, Egg, Milk



Black Forest

Three layers of chocolate genoise soaked with kirsch liquor, filled with amarena cherries and freshly whipped cream,

Standard Size - 8 portions

€14

Large Size - 20 portions

€30



INGREDIENTS

Eggs, sugar, flour, cocoa, cream, amarena cherries (black cherries, sugar, amaretto), white chocolate (sugar, cocoa butter, whole milk powder, emulsifier: soya lecithin), dark chocolate (cocoa mass, sugar, cocoa butter, emulsifier: soya lecithin, vanilla extract)!

ALLERGENS

Gluten, Egg, Milk, Soya



**GOURMET
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Coffee & Walnut

Three layers of coffee sponge with coffee marscapone cream cheese filling and whole walnuts topped with coffee fondant.

Standard Size - 8 portions

€12

Large Size - 20 portions

€24



INGREDIENTS

Eggs, sugar, flour, coffee, walnuts, fondant (sugar, glucose), cream

ALLERGENS

Gluten, Egg, Milk, nuts, Soya



Other Cakes Available

11" Tarts - 10 - 12 portions

- *Lemon Meringue Tart - €22*
- *Pear and Almond - €15*
- *Mixed Fruit - €15*
- *Bakewell - €15*

Large Cheesecakes - €14.50

- *Raspberry*
- *Oreo*
- *Mango*
- *Baileys*

Mars Bar Cake - €15.00

Strawberry Mousseline

- *10 portions - €14.00*

Cake orders
can be taken
the day
before.

Large
versions of
these cakes
require 2
days notice