



Gloria's

LOUNGE & CAFÉ

Celebration

Cake Catalogue



We proudly introduce to you the best celebration cake making in Margate!

All our cakes are made on site by our chef and we put our name to it! We preferably need 2 days notice on the placing of your order, some cakes can and will be done on the same day, it all depends on your request.

All our cakes are made only with the finest quality ingredients, our chocolate cakes are famous for their rich taste layered with praline and chocolate cream & drizzled with vanilla syrup, finished with Belgian chocolate.

Carrot & walnut cake is another winner, very moist and moreish.

Our cakes taste superb as well as look spectacular!... all cakes are made to your specification or theme.

Rich fruit cakes are steeped in brandy and left to mature.

If you would like something unusual i.e. family recipe or preferred cake that is not on our catalogue we would be happy to take on the challenge.

For a beautiful, unique, elegantly handmade cake please consult with us at counter.

Gloria's Chocolate Cake Deluxe!

This is our signature cake, hence we have put our name to it!

*Layers of carefully crafted chocolate sponge,
praline and chocolate mousse.*



The sponge:

Is light and fluffy, it only contains 100% cocoa brute and is soaked with rich vanilla syrup.

The rich chocolate mousse:

Made only with the finest 70% Belgian chocolate, combined with sabayon, vanilla and freshly whipped cream for the softness and light texture.



Mirror glazing:

70% Belgian chocolate, 100% cocoa brute for richness, honey to sweeten slightly.

The syrup:

Classic stock syrup, made with fresh vanilla pods and hint of orange.



We also have available white chocolate, 35% milk chocolate and 55% dark chocolate. The cake can be crafted to your preferred chocolate of choice.

Please ask a member of staff for any allergen information you require.

Fillings and Flavours

Cake:

- ❖ *Vanilla*
- ❖ *Chocolate*
- ❖ *Marble*
- ❖ *Lemon*
- ❖ *Orange*
- ❖ *Walnut & Carrot*
- ❖ *Red Velvet*

Fillings:

- ❖ *Buttercream*
- ❖ *Choc Buttercream*
- ❖ *Lemon Curd*
- ❖ *Cream Cheese*
- ❖ *Bavarian Cream*
- ❖ *Cannoli Cream*
- ❖ *Fruit*



Fruit Cake



<i>Size:</i>	<i>Round:</i>	<i>Square:</i>
❖ 5"	£16.00	£19.00
❖ 6"	£20.00	£25.00
❖ 7"	£28.00	£32.00
❖ 8"	£35.00	£40.00
❖ 9"	£42.00	£48.00
❖ 10"	£55.00	£60.00
❖ 12"	£60.00	£65.00



Our fruit cake is made with carefully selected dried fruit, freshly ground spices and, we soak the dried fruit overnight on aged brandy for the intensity high flavour and richness. Once combine our secret recipe ingredients the cake its partially steamed for 4-6 hours (depending on the size) once cool the cake is smothered in brandy and left to mature for a minimum of 6 weeks.

We cover with a marzipan layer that helps to trap moisture in the cake and it provides a smooth surface for the final icing is neater.



Please ask a member of staff for any allergen information you require.

Round Cakes

<i>Size:</i>	<i>Portions:</i>	<i>Price:</i>
❖ 5"	4 - 6	£12.00
❖ 6"	8 - 12	£16.00
❖ 7"	16 - 20	£25.00
❖ 8"	22 - 26	£30.00
❖ 9"	26 - 30	£35.00
❖ 10"	30 - 35	£40.00
❖ 12"	35 - 40	£48.00

All our cakes are made of Genoise sponge, chantilly cream, fresh fruit, vanilla syrup and icing. Once you have made your choice please consult with the chef if you require further assistance on finalising your product...



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Square Cakes

<i>Size</i>	<i>Portions</i>	<i>Price</i>
❖ 5"	6 - 8	£14.00
❖ 6"	12 - 16	£18.00
❖ 7"	20 - 24	£28.00
❖ 8"	26 - 30	£35.00
❖ 9"	30 - 35	£38.00
❖ 10"	35 - 40	£45.00
❖ 12"	40 - 45	£55.00

All our cakes are made of Genoise sponge, chantilly cream, fresh fruit, vanilla syrup and icing. Once you have made your choice please consult with the chef if you require further assistance on finalising your product...



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Flans and Cheesecakes

Cheese Cake



	Size	Round	Square
❖ <i>White Chocolate & hazelnut</i>	5"	£16.00	£19.00
❖ <i>Glorias dulce de leche & banana</i>	6"	£20.00	£25.00
❖ <i>Peanut butter & milk chocolate</i>	7"	£28.00	£32.00
❖ <i>Vanilla bean</i>	8"	£35.00	£40.00
❖ <i>Tiramisu</i>	9"	£42.00	£48.00
❖ <i>Strawberry cheesecake</i>	10"	£55.00	£60.00
❖ <i>Orange & Dark chocolate</i>	12"	£60.00	£65.00

Nowadays there are hundreds of different cheesecake recipes.

We have gone right back to its original roots!

(Cheesecakes are baked custard - a relatively simple balance of soft cheese, eggs, sugar and flavouring. Cheesecake consists of two layers or more, typically of the famous Graham cracker crust and the topping.)

Please ask a member of staff for any allergen information you require.

Bavarois and Mousses

Bavarois

	Size	Round	Square
❖ <i>Passion fruit and lime</i>	5"	£16.00	£19.00
❖ <i>White chocolate & amaretto</i>	6"	£20.00	£25.00
❖ <i>Salted Caramel</i>	7"	£28.00	£32.00
❖ <i>Raspberry</i>	8"	£35.00	£40.00
❖ <i>Strawberry</i>	9"	£42.00	£48.00
❖ <i>Mango</i>	10"	£55.00	£60.00
❖ <i>Coconut</i>	12"	£60.00	£65.00



Bavarois is a classic french delicate dessert, it consists of Genoise sponge and reshly made savoiardis sponge fingers, commonly known as "Ladyfingers" and egg custard lightened up with whipped cream thickened with gelatine instead of flour or cornstarch.

Please ask a member of staff for any allergen information you require.

Tiers of Sweetness

Prices as per sizes, decorations to be added to the final bill



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Who's making your cake?

Ben - The Head Chef

“Even though I was attracted to gastronomy since my youth, it was only when I moved to London early 2001 that I got exposed to professional cooking.

I trained and engaged in classic British cooking and based on arose foundations of basic techniques and gastronomic principals, worked and learned highly critical criteria of traditional & historic dishes.

Pastry has always been one of my favourite areas of the kitchen... and I must add,I have been fortunate to earn a living through my true passion!

Fundamentally 2 decades in the kitchen has taught me so much about myself, my style and how to share this excitement with my guests. Each new project shows me that there is absolutely nothing I would rather do!



*Private Bookings
and Parties*

*Gloria's seats up to 25-30 people
at any one time and private
booking of the whole venue
is also available.*

*Why not celebrate your birthday,
special occasions, or any other
event with us, please get in touch
to discuss your requirements.*

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