

**A Taste of Dreams**  
**Purveyors of handmade bakes from the Glynde Estate**  
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**About Us**

A Taste of Dreams produces handmade cakes from our bakery overlooking the picturesque South Downs, in the Old Dairy on the Glynde Estate in Sussex. Our business is born from a passion for baking. Our heritage includes a fourth generation baker leading our production and recipe creation team.

A Taste of Dreams make a wide range of amazing cakes and tray-bakes including classic, gluten free/dairy free and vegan options. All our bakes are handmade to our own unique recipes and use the very best quality ingredients, locally sourced where possible.

We guarantee that our free-from cakes taste at least as good as our classic cakes. We never compromise on taste.

**Assurance**

We supply retailers, five star hotels, exclusive delicatessens, tea and coffee shops to name a few, reassuring you of the quality of our reputation and products.

We have the benefit of a natural spring at our location for all our water, and our eggs are free-range. When we use flour, it is only stone-ground and organic.

We have two commercial kitchens. One for Wheat Flour products, and the other for Gluten Free. All of our Gluten Free products have been scientifically tested in an independent laboratory to meet legislative requirements of <20ppm gluten content. We always score better, so you can retail our products as absolutely, guaranteed, Gluten Free.

By sourcing from us, you are partnering with a commercial bakery, one that is fully insured and with detailed traceability / HACCP / quality monitoring processes that give you peace of mind, consistency and confidence in working with us.

We provide full nutritional and allergen data to ensure you meet 2016 legislative requirements.

All our products are delivered ambient, and can be successfully frozen as needed to eliminate wastage.

**Our menus**

We provide a core menu of varieties so that you always have key favourites to offer. These are supplemented by seasonal and festive options, together with special editions. This not only refreshes point-of-sale variation, our customers report strong product recognition and consumer loyalty as a result.

You can be certain that our cakes are visually delicious too, we've even been commissioned to bake for photo-shoots.

We always look to go above and beyond to give the best product and service we can. We look forward to working with you.

## Cafe Product list – Cakes

**VICTORIA SPONGE** – A classic sponge with jam and buttercream (Classic)

**LAVENDER & ORANGE** – a pretty & aromatic cake gently steeped in a sweet jus and topped with comestible lavender and citrus pieces. (GF&DF)

**LEMON DRIZZLE** – for an unbeatable zesty fix this addictive sponge is for you. Made with real lemon juice and finished with a white icing lattice and citrus pieces. (Classic or GF&DF)

**COFFEE & WALNUT** – a traditional favourite reimaged. Infused with a rich coffee reduction, this superbly balanced sponge is offset with coffee lattice icing and walnut decoration. (Classic or GF&DF or V)

**CARROT CAKE** – a hugely popular cake made to an old family recipe. Topped with a gentle orange icing and crushed pistachio. (Classic or GF&DF or V)

**APPLE & MAPLE** – Moist and fruity, this sponge is topped with maple icing and cinnamon. Also makes a fabulous pudding cake. (Classic or GF&DF or V)

**LIME AND COCONUT** – For something a little more tropical to brighten the day, this moist sponge is steeped in a lime jus and decorated with coconut set into lime icing. (Classic or GF&DF or V)

**APRICOT AND HAZELNUT** – A fruity delight with beautifully soft apricots (unsulphered) and nutty texture topped with roasted hazelnuts (GF&DF)

**CHERRY AND ALMOND** – Traditional and reminiscent of our cherry bakewell but as a lighter sponge. Topped with a lattice of cherry icing and cherries. (GF&DF)

**CHOCOLATE BEETROOT** – dark, dense, decadent! Iced and topped with crushed hazelnuts. Made with 53.8% cocoa Belgian chocolate. (Classic or GF)

**MARMALADE CAKE** – Dense sponge reminiscent of a Madeira cake in texture, made using whole oranges and lemon

extract. Topped with flaked almonds (Classic or GF&DF)

**GINGER AND MARIGOLD** – A soft, warming sponge blending ground, stem and preserved ginger to build flavour rather than overpower. Topped with edible marigold petals (GF&DF)

**ROSE AND PISTACHIO** – inspired by Persian cuisine, this aromatic and refreshing sponge has a subtle rose jus, and is topped with edible rose petals and crushed pistachios (GF&DF)

**ORANGE DRIZZLE** – For the purist, a clean orange flavoured sponge, beautifully moist thanks to an orange jus. Topped with an orange lattice icing. (GF&DF)

**CRANBERRY AND ORANGE** – An orange and cranberry sponge cake with the addition of a cranberry topping and doused in a light cranberry syrup. (GF&DF)

**ROSE AND RASPBERRY** – A light sponge with a rose jus. With raspberry conserve and rose buttercream, this is a great cake for Spring. (Classic)

**LA DOLCE VITA** – A stunning orange cake with orange coulis, orange buttercream and topped with physalis. (Classic)

**PEAR AND AMARETTO** – Amazing for afternoon tea, carrying the moistness of the fruit and with a healthy glug of amaretto to provide almond flavour. (Classic)

**CHOCOLATE AND COINTREAU** – A rich chocolate cake, smothered in melted chocolate with Cointreau. (Classic)

**CHOCOLATE MIDNIGHT** – rich and dense, wonderfully chocolatey. Choose from 4 finishes:-

1. Plain (decorated with sugared violets)
2. Turkish Delight (with rose and rose petals)
3. Mint (with peppermint)

4. Chocolate Orange (with orange and decorated with edible safflower)

(All GF&DF&V)

**GLYNDE FRUITCAKE** – Traditional, moist and packed full of the finest quality fruit. (GF&DF&V – please note there is a £3 additional cost to this product))

**TOFFEE APPLE** – Sticky toffee and nut topping on a Bramley apple cake makes this a glorious bake and is ideal warmed as a dessert option. (GF&DF&V)

**KEY** – Classic – contains Wheat Flour :  
GF – Gluten Free : DF – Dairy Free : V –  
Vegan (will contain Wheat Flour if not GF)

## Cafe Product list – TrayBakes

**Wrapped as 15 generous portions.**  
**Other cutting and wrapping options available on request**

**APRICOT TIFFIN** (Classic or GF) – A superb blend of fruit and biscuit set in Belgian Chocolate

**PARADISE SLICE** – A shortbread base layered with raspberry coulis and topped with a coconut sponge set with sultanas. This has a cult following! (Classic or GF)

**CHERRY BAKEWELL** – A classic favourite, shortbread base overlaid with lashings of raspberry coulis, almond and cherry frangipane and topped with roasted almond flakes (Classic or GF)

**BLONDIE** – A white chocolate and peanut butter alternative to a brownie (Classic or GF)

**ROCKY ROAD** – Highly indulgent, we make our own marshmallow and amorette biscuits for a luxurious take on this classic (naturally GF)

**BROWNIES** – Indulgent, moorish, moist and made with the highest quality Belgian chocolate. (All flavours Classic or GF)

**-CLASSIC**

**-RASPBERRY RIPPLE**

**-CHOCOLATE ORANGE**

**-MINT**

**-HONEYCOMB**

**-RUM & RAISIN**

**-PEANUT BUTTER AND JAM**

**-SULTANA AND AMARETTO**

**FRUIT SLICE** – Deliciously oaty slice with a layer of fruit filling, available in three flavours:-

- Apple Crumble

- Date
- Apricot

**GRANOLA** - all butter granola, packed with cranberries, seeds and honey

**FLAPJACK** – All butter flapjacks available in the following flavours:-

- **CHOCOLATE**
- **FRUIT**
- **GINGER**
- **PLAIN**

**NB** – Please note that, whilst our Flapjacks, Fruit Slices and Granola do not contain ingredients known to contain gluten, the growing and refining processes used for oats means that we cannot guarantee that they are Gluten Free

## PRICING

**CLASSIC or GF/DF**  
**Large loaf cakes at £10**  
**10” cakes at £16.50**

**Vegan**  
**Large loaf cakes at £11**  
**10” cakes at £17**

**Tray Bakes – All at £16**