



Cake Menu

Three layers of fluffy sponge, filled and covered with buttercream, finished with piping details and toppings. Select one of our Classic Cakes or choose your own flavours and toppings.

All our cakes are baked on site using organic flour and dairy and free range eggs. We can cater for all dietary requirements.

Our triple layered cakes are 8 inches and serve 20-25 people.

Price £55

Skyboat Classic Cakes



Chocolate Oreo Cake

Chocolate sponge filled with chocolate frosting, covered with oreo buttercream, drizzled with dark ganache drip and finished with piping design and oreo biscuit

Summer Lemon Cake

Lemon sponge filled with lemon buttercream, covered with vanilla buttercream and finished with fresh blueberries and lightly toasted soft meringue.



Classic Victoria Sponge

Vanilla sponge filled with vanilla buttercream and strawberry jam, covered with vanilla buttercream, topped with white ganache drizzle, fresh strawberries and a dusting of icing sugar.



Design your own Cake

Cake Flavours:

Moist chocolate sponge filled with chocolate buttercream

Light and fluffy vanilla sponge filled with vanilla buttercream and strawberry jam

Zesty Lemon sponge filled with lemon buttercream

Cake Toppings:

Select two

Fresh fruits: strawberries, raspberries or blueberries

Chocolate buttons

Oreo Biscuits

Ganache drizzle (white or dark chocolate)

Dietary Requirements

All flavours of sponge can be made suitable for gluten free, vegan, dairy free, soya free, nut free or egg free on request. Please note, however, that our cakes are made in a kitchen, which regularly handles these allergens so we cannot guarantee that no traces are present.

Skyboat Café provides a cake stand on which to display your cake. Please bring your own cake box in which to take home any cake leftovers.