

Northumbria Rice Cake - £3.70

Traditionally served during the festive season, this light-as-a-feather sponge cake is a local delicacy in the North Country. The addition of ground rice to gives this sweet, buttery cake a slightly chewy, 'al dente' texture. This is a great light alternative served alongside a rich, fruited Christmas cake, but you can enjoy a slice with cup of tea at any time of year, or serve warmed through with cream or ice cream for a delightful dessert.



Tea Loaf Cake - £3.70

Yorkshire is famous for its Tea Loaf, and our version is densely packed with juicy currants, raisins, cherries and mixed peel, all infused with black tea. This soft cake is chewy with sweet dried fruit and is delicious served sliced with butter. It's a great, fruit-packed after school treat and goes down very well with a nice cup of Yorkshire tea at any time of day.



Honey and Ale Loaf Cake - £3.70

The golden sweetness of honey and the bitter edge of traditional ale mingle to give this cake a deliciously sophisticated flavour. This dark, rich cake is packed with plump sultanas, raisins, dried apricots and cherries, giving it a satisfyingly chewy texture. Serve it as the perfect compliment to a British cheese board, or as a sweet and fruity snack at any time of the day.



Teatime Fruit Loaf Cake - £3.70

This soft, light, deep golden brown sponge is studded with rich dark sultanas, currants and raisins, fragrant candied peel, and plump, red glace cherries. Each slice of our Teatime Fruit Loaf is packed with juicy dried fruit making it the perfect sweet snack and a great addition to a picnic, packed lunch or a traditional British afternoon tea.



Cherry and Almond Loaf Cake - £3.70

The classic combination of ripe, red glace cherries and fragrant ground almonds in this delicious loaf cake, allows you to enjoy the sweetness of summer fruits all year round. Every slice of this soft, golden sponge is studded with a generous helping of preserved cherries. It's ideal as a sweet teatime treat all year round and the perfect cake to pack for a summertime picnic.



Deluxe Ginger Loaf Cake - £3.70

Baked from a traditional recipe this soft, dark, sticky loaf cake is rich with treacle and warming ginger. Packed with chewy raisins, a mix of ginger beer, stem and ground ginger give this sweet, fragrant cake a deliciously spicy flavour. Perfect with a cup of tea or coffee at any time of day, or as an after dinner treat with a nip of something warming.



Butter Madeira Loaf Cake - £3.70

Dating back to the 18th Century, this golden cake was originally baked to accompany sweet Madeira wine, which was popular at the time. It's an enduring favourite because of its soft, light texture and rich buttery flavour with hints of lemon and almond. It can be served at any time of day – even for breakfast – and perfectly compliments a good cup of tea. You could also try it as it was designed to be served, alongside your favourite liqueur.



Granny Loaf Cake - £4

Granny Loaf is a traditional recipe that was popular during the rationing of WW2, because it's egg and fat free and uses a generous helping of currants, raisins and mixed peel to add sweetness, so you need less sugar. While it might sound frugal, this soft, golden brown fruit cake is a delicious treat, particularly when served warm or toasted with plenty of butter. It's the perfect, healthier snack for elevenses, teatime or after school.



Reduced Sugar Fruit Loaf Cake - £4

We have cut back the sugar content in our traditional Fruit Loaf Cake for this recipe, but it's still packed with natural sweetness from plump currants and raisins, mixed peel and glace cherries, all infused with black tea. This fruity sponge is a lower sugar treat to enjoy at anytime of day, with a cup of tea, as an after school snack or as part of a healthy picnic or packed lunch.



Gluten Free Fruit Loaf Cake - £4.50

To allow those on a gluten free diet to enjoy the traditional flavour of our Yorkshire Fruit Loaf Cake we have come up with a specially adapted version of our traditional recipe. Packed with currants, raisins, sultanas, cherries, banana, sweet honey and warming rum, this delicious cake is made with rice flour to make it suitable for anyone who wants to cut out gluten. Enjoy this fruity sponge cake at any time of day, with tea, as an after school snack, to share with friends or take along on a picnic.



PUDDINGS

Victorian Christmas Pudding – from £4

Our Yorkshire Victorian Christmas Pudding uses our traditional family recipe handed down through the generations. Made in summertime and left to mature until Christmas our rich, spiced, boozy pudding is packed with raisins, currants and mixed peel, along with a slug of brandy and a festive mix of spices including cinnamon, ginger, allspice, nutmeg and cloves. Our Victorian Christmas Pudding brings the traditional taste of a homemade Yorkshire Christmas to your table. Serve with your choice of brandy cream, butter, sauce, custard or ice cream, or just on its own, to top off your festive feast.



Gluten Free Christmas Pudding - £6.50

A flaming Christmas pudding is the crowing glory of any festive meal, and our traditional recipe uses a generous mix of plump, juicy currants, raisins, sultanas and cherries to create a rich, dark, moist pudding. It's delicious served warm with brandy cream or butter. We have adapted our recipe to use rice flour making this pudding suitable for anyone following a gluten free diet.



Reduced Sugar Christmas Pudding - £6.50

A festive mix of plump, juicy sultanas, raisins, dates, prunes, along with a warming dash of brandy and the fragrant spice of nutmeg and cinnamon, provides natural sweetness to our traditional No Added Sugar Christmas Pudding. Serve with brandy cream, butter or sauce, custard or ice cream, or just on its own, and this rich, boozy pudding is the perfect finale to your Christmas dinner.

