

Mesmerising Icing.
Leicestershire Wedding Cakes



Congratulations.

Oh wow, cheers to you both on your engagement.

*Hope you're having a blast on planning your
special day.*

*Now that you're ready to plan your wedding cake
let's talk, themes, colours, flavours, fillings,
decoration - everything that reflects you as a
couple in the design of
your cake that evokes
beautiful precious memories for you.*

*Together we'll create a wedding cake that is
elegant, meaningful and environmentally
friendly by being vegan.*



*"The wedding cake
was one of the best
parts of my wedding!
The taste was amazing
for each tier! It was
the best thing out of
all the food we had!*

*Jamiacan ginger,
salted caramel, cherry
& coconut, geo hearts ,
scrumptious."*



Cake Styles & Options



Semi -naked cake - a lightly coated buttercream cake - perfect for those who prefer a softer finish. Ideal for rustic or elegant settings, decorated with beautiful non toxic fresh flowers or hand made sugar flowers.

Price Guide (base/starting price - does not include decoration)

*1 tier from
£110*

*2 tiers from
£242*

*3 tiers from
£489*

Buttercream cake - this is a popular choice for most couples. The cake is covered in delicious fluffy buttercream enabling a beautiful outcome from a smooth finish, textured bands or dappled swirls. Adorned with handmade sugar flowers or delicate wafer paper blooms(a keepsake as they are forever green) or non toxic fresh flowers finished with satin or edible ribbon.

Price Guide (base/starting price - does not include decoration)

*1 tier from
£127*

*2 tiers from
£276*

*3 tiers from
£564*

Ganache cake -another favourite choice. This cake is covered in smooth, rich vegan ganache, dressed in exquisite handmade sugar flowers or delicate wafer paper blooms, and draped in edible silk and/or lace. A luxurious centrepiece that's as beautiful as it is delicious.

Price Guide (base/starting price - does not include decoration)

*1 tier from
£138*

*2 tiers from
£299*

*3 tiers
from £610*

Whether you're drawn to the effortless charm of a semi-naked cake, the smooth elegance of a buttercream covered cake, or the rich finish of a ganache-covered creation, each style can be beautifully tailored to complement your wedding aesthetics whether it is romantic, boho, rustic charm or modern minimalist.



"I recently tasted the most delightful vegan blueberry cake made by Varsha. The moist, fluffy texture combined with bursts of juicy blueberries created a symphony of flavours. A true testament to vegan baking done right. A delightful treat for vegans and non vegans alike."



Cup Cake Bouquet - a selection of flavoured cupcakes with or without a filling, piped with beautiful flowers in your choice of colours. A bouquet can be a perfect addition or an alternative to a wedding cake, beautifully matching your bouquet or venue theme.

Price Guide

*Depending on the size required
from £45 to £569*

“Stunningly beautiful cupcakes made with absolute love and care! They are so pretty and made with an intricate design. Once you’ve stopped admiring how amazing they look, you get to enjoy the wonderful flavours of the cakes - they taste incredible! I loved the rose cupcake the most!”

Cake Sampling

Available in 2 ways



1. In person consultation - sample 5 flavours of your choice with 10 cupcakes, each piped with vegan buttercream topping and conserve/compote. The advantage of this is that you can sample 5 of the cakes at the consultation and take the remainder home for your family to sample or enjoy as a treat.

2. Postal tasting Box - includes 5 pre-selected cake slices. Available three times a year (Jan 30, Apr 30, Oct 30). Ideal for virtual consultations. These samples can be pre-ordered

Samples are complementary for couples who have booked



Flavour Menu with Fillings

Category	Flavour	Fillings
Classic	Vanilla Bean	Vanilla buttercream & strawberry or raspberry conserve
	Citrus Sponge	Lemon buttercream & orange curd
	Zesty Lemon	Lemon or elderflower buttercream & lemon curd
	Blueberry	Vanilla buttercream & blueberry compote
	Chocolate Orange	Chocolate, orange, or vanilla buttercream & orange curd
	Chocolate	Chocolate or vanilla buttercream
	Raspberry	Raspberry or vanilla buttercream & raspberry conserve
Modern	Rose & Cardamom	Rose or vanilla buttercream & strawberry and rose conserve
	Lime & Coconut	Coconut buttercream & lime conserve
	Passion Fruit	Coconut or pineapple buttercream & passion fruit curd
	Pina Colada	Coconut buttercream & pineapple conserve
	Coconut Orange	Orange buttercream & orange curd
	Bakewell Tart	Cherry Bakewell buttercream & cherry conserve
	Caramel	Caramel buttercream & caramel
	Exotic Spice	Ginger or cinnamon buttercream & ginger conserve
Traditional	Black Forest	Chocolate or vanilla buttercream & cherry conserve
	Cherry & Coconut	Coconut buttercream & cherry conserve
	Jamaican Ginger	Gingerbread buttercream & Jamaican ginger conserve
	Coffee & Walnut	Coffee or mocha buttercream (contains nuts)
	Fruit Cake	Cinnamon buttercream
	Carrot Cake	Lemon or vanilla buttercream (contains nuts, can be made without)



Please note, all cakes & fillings are vegan created in a domestic kitchen which handles nuts, soya, soy, dairy, gluten & other allergens. Whilst great care will be taken to ensure equipment and surfaces are free from allergens/intolerances, this cannot be completely guaranteed



"These cakes are amazing. The flowers were so lifelike, my guests thought they were real. Thank you for making my wedding extra special Mesmerising Icing."

Cake Order Process

Choosing your wedding cake is not an everyday purchase, it's a big decision for a special day that should reflect you as a couple, your taste and style. I have made the process as relaxed, enjoyable and as seamless as possible.

"Varsha was attentive, friendly, accommodating and easy to work with throughout our cake journey."

<i>Enquiry (10 - 12 months before)</i>	<i>Get in touch, with your date, venue, guest count, and cake vision. If available, we can schedule a 15-20 minute discovery call. An estimated quote can be given at this stage.</i>
<hr/>	
<i>Save the date</i>	<i>Once you receive a quote, your date is held for 7 days. Secure it with a non-refundable booking fee (30% or £150, whichever is less).</i>
<hr/>	
<i>Cake sampling 4-6 months before</i>	<i>Choose in-person or postal tasting. Please note that the postal boxes will have pre-set flavours available 3 times a year.</i>
<hr/>	
<i>Design Consultation 4-6 months before</i>	<i>At the consultation we will concentrate on colours, textures, style, decoration and firm up the design with sketches. Once we have discussed the finer details at the consultation you will be sent a sketch of your cake with a final quote. Small revisions can be done via zoom, phone, email or WhatsApp.</i>
<hr/>	
<i>Final checks 2-3 months before</i>	<i>Quick call to confirm flavours and fillings. No design alteration can be made at this stage. A final invoice with a due date to pay the balance will be sent to you.</i>

8 weeks before

I will liaise with your venue co-ordinator with regards to delivery, set up and any necessary logistics.

6 weeks before

Reminder sent for final payment.

Your wedding day

Your wedding cake will be delivered, set up at your venue so just relax and enjoy your celebration of your love and happiness.



Contact Details



mesmerisingicing.com



[@mesmericingcakes](https://www.instagram.com/mesmericingcakes)



07891515789



pinterest.co.uk/mesmericing/



mesmerisingicing@gmail.com

[Contact form](#)

About me

Hi, I'm Varsha — the heart and hands behind Mesmerising Icing. Creating wedding cakes is more than baking for me — it's about telling your love story through design and flavour. Each cake is thoughtfully crafted to reflect your personality and theme, using colours, textures, sugar flowers, edible lace, and delicate wafer paper blossoms to bring your vision to life. All of my cakes are 100% vegan — not just to suit all diets, but to honour a kinder, more sustainable way of celebrating. I choose ingredients that are better for the planet, without ever compromising on taste or beauty. From flowing edible silk drapes to rich flavour-filled layers, every detail is made with care and joy, so your cake is not only stunning but full of meaning — a cherished memory of your special day.

[Terms & Conditions Link](#)



