

We are a small bakery based in Youlgrave, supplying cakes, pastries and savouries to both the wholesale + local market.

We are exclusively a vegetarian bakery, so all our products are suitable for vegetarians and are also vegan friendly where stated. We also offer a varied + expanding range of gluten and dairy free products.

We bake fresh every weekday, so the cakes + delights we produce could not be fresher than if you were to make them yourself, with the added convenience of being hand delivered to your door.

All our products are handmade, and produced using all natural ingredients, and where possible, seasonal + local.

SPECIALS

According to popular demand + seasonal product availability, we also produce a range of specials

Please call us or check our website for more details.

All our products are hand made in small batches at our local family bakery

We use free range eggs

If you can't see what you need in this menu or on our website, then please give us a call and we will be delighted to help

Postal service available on request

PEAK  FEAST

Flavours you'll never forget

The Workshop
Moor Lane
Youlgrave
Derbyshire
DE45 1US

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Flavours you'll never forget



vegetarian, vegan + gluten free cakes + savouries

Tel - 01629 630000

email - dawn@peakfeast.co.uk

web - peakfeast.co.uk

CAKES

supplied as a 9" cake (up to 12 servings)

Victoria Sponge

light sponge with raspberry jam & buttercream filling

Coffee & Walnut

coffee sponge with a middle layer of coffee frosting, topped with coffee frosting & decorated with walnut halves

Banana & Pistachio

topped with cream cheese frosting & crushed pistachios

Carrot & Cinnamon

topped with cream cheese frosting & marzipan carrots

Courgette & Hazelnut

topped with cream cheese frosting & crushed hazelnuts

Lemon Drizzle

simple lemon sponge with a zingy lemon sugar topping

Mocha

chocolate & coffee sponge with a middle layer of chocolate ganache topped with coffee frosting & chocolate coffee beans

St Clements

a zingy orange sponge with a middle layer of lemon icing topped with lemon icing & sugared orange zest

Chocolate

Dawn's favourite! rich chocolate sponge layered & topped with our Special chocolate ganache & finished with chocolate chips

Toffee Apple

deliciously moist cake packed full of apples and finished with a toffee coating

Date & Walnut (VF, DF)

packed full of dates & walnuts & finished with a crispy sugar topping

Vegan Chocolate Cake (VF, DF)

chocolate sponge with a middle layer & topping of vegan friendly chocolate frosting

Apricot & Cashew (VF, DF)

moist vegan friendly cake topped with an apricot glaze & cashews

Gooseberry & Elderflower

muffin style cake topped with elderflower icing

VF – Vegan friendly GF – Gluten Free DF – Dairy Free

All our products are lovingly baked in the same bakery and as such, may contain traces of nuts.

PASTRIES & DESSERTS

supplied in either a 12" or 8" flan case

Bakewell Tart

our own recipe filled with raspberry jam & almond frangipan and topped with toasted almonds - delicious!

Treacle Tart

traditional, sticky & sweet open tart

Individual Sticky Toffee Puds

light & delicious. best served with custard or cream!

INDIVIDUAL GLUTEN FREE CAKES

each comes in its own individually wrapped case

Chocolate Brownie (GF)

rich, dark & very chocolatey

Date & Walnut (VF, GF, DF)

packed with dates & walnuts & finished with a brown sugar topping

Rich Fruit Tea Loaf (VF, GF, DF)

crammed with juicy mixed fruit – perfect spread thickly with butter

Almond & Lemon Sponge (VF, GF, DF)

light lemon sponge topped with lemon fondant icing & flaked almonds

TRAY BAKES

Traditional Flapjack

sticky, chewy, moist & full of flavour

Millionaires Shortbread

buttery shortbread, thick caramel & rich chocolate

Lemon Drizzle

a zesty & tangy lemon sponge with a lemon topping

Chocolate Brownie

rich, moist, decadent, sweet & yummy

Bakewell Tart

tray bake version of our fabulous Bakewell Tart

BISCUITS

All Butter Shortbread

a bag of 6 traditional handmade butter shortbread

SAVOURY

individual portions or 8" flan case

Individual Hominy Pie (available VF on request)

our speciality pie. packed with potatoes, leeks, onion, apple, cheese & our special blend of herbs & spices

Tomato & Red Bean Flan (VF, DF)

tomatoes & red kidney beans in a chilli & basil sauce

DEEP FILLED QUICHES

supplied in a 9" deep case

Cheese & Tomato

filled with mature cheddar cheese & fresh tomatoes

Leek & Goats Cheese

filled with soft braised leek & crumbly goats cheese

Cheese & Onion

filled with mature cheddar cheese & onion

LUXURY READY MEALS

all our ready meals are suitable for dairy free, gluten free and vegan diets and supplied in a sealed microwavable container

Sweet Potato, Mushroom & Spinach Curry (VF, GF, DF)

a medium spiced curry full of sweet potato, mushrooms, onions & spinach & our own mix of spices. finished with fresh coriander

Mushroom & Puy lentils in red wine (VF, GF, DF)

chestnut & button mushrooms, puy lentils in a rich red wine sauce

Butterbean Stir Fry (VF, GF, DF)

packed with butterbeans, onions, peppers, carrots, mushrooms with a hint of chilli & ginger

Chilli Non Carne (VF, GF, DF)

a tasty mix of beans, tomatoes, onions, herbs & spices

Chickpea Samba (VF, GF, DF)

chickpeas, potatoes, parsnips, carrots, courgettes and onions in a delicious spiced coconut sauce

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