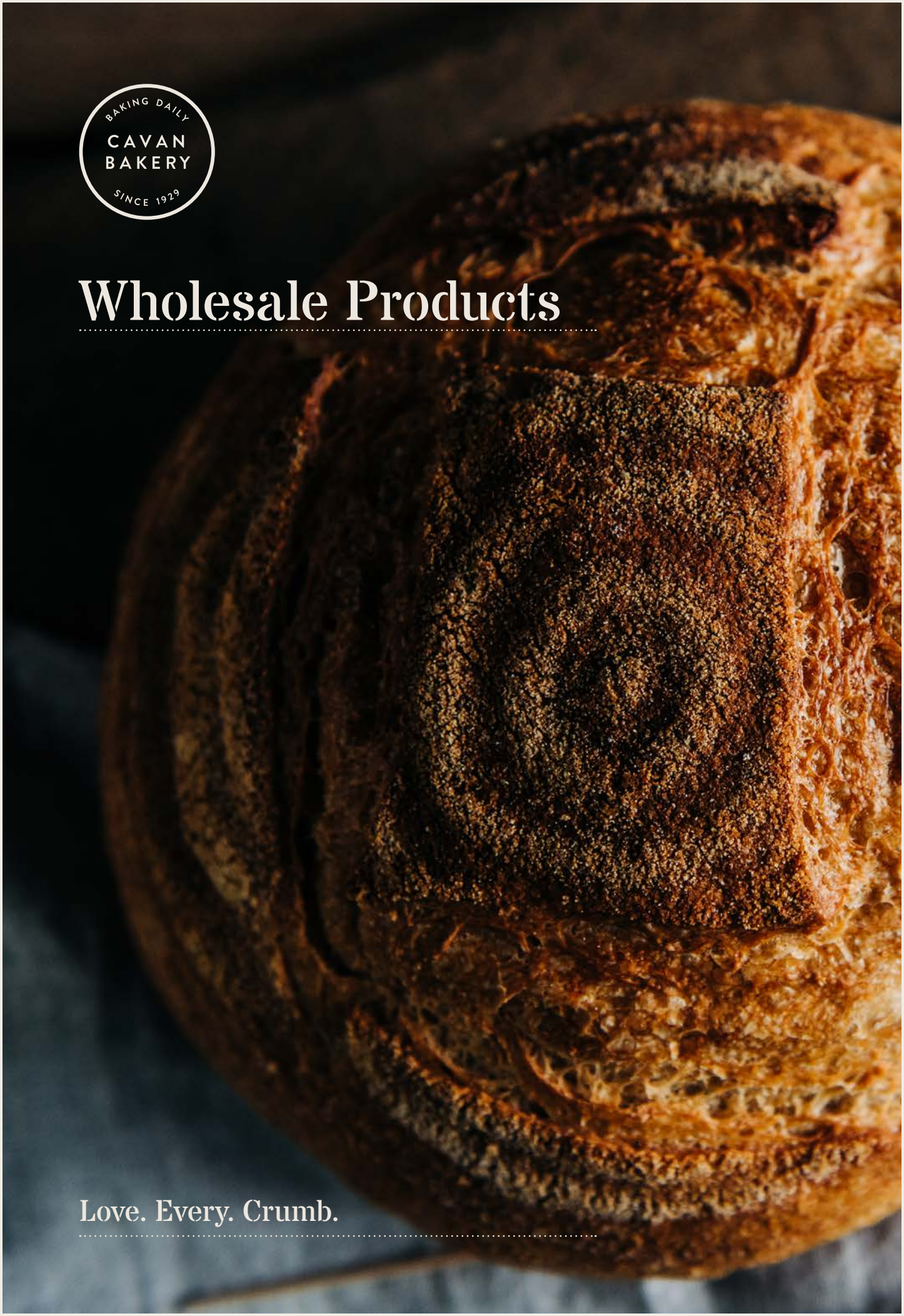
BAKING DAILY
CAVAN
BAKERY
SINCE 1929
Wholesale Products
Love. Every. Crumb.

020 8941 5247
info@thecavanbakery.co.uk

Cavan Bakery
28 Lyon Road, Walton on Thames,
Surrey, KT12 3PU

Contents

Become Our Customer

Thank you for your interest in Cavan Bakery!
We have been supplying customers with amazing, freshly baked products for nearly 100 years. We understand the needs of your business and your customers – whether you run an independent coffee shop, an artisan farm shop or a thriving restaurant. We care about the things that matter to you most: quality, provenance and low food miles.

We are passionate about the products we create, baking crusty loaves of bread, delicious cakes and mouth-watering pastries using the finest ingredients and uncompromising baking processes. All our oven-bottom bread is hand-moulded, and our buns, cakes and pastries are all hand-finished. We still rely on the skills and craft of our bakers rather than machines, and the result is a superior product range which delivers taste and texture in every mouthful.

Passion, Product, People
Our core values drive everything we do at Cavan Bakery, from building lasting customer relationships to delivering consistent quality. We understand that if you are happy, your customers will be happy too. Call us today on 020 8941 5247 to discuss your individual needs.

Allergens
We provide a full Allergens pack as part of our onboarding process. Sliced breads and multi-pack products are wrapped and labelled with ingredients, allergens and nutritional data in full compliance with Natasha's Law. Please note that due to the manufacturing environment of our artisan bakery, products may contain traces of the following allergens: Gluten (Oats, Rye, Wheat), Egg, Lupin, Milk, Nuts, Sesame, Soya.

For more information please get in touch:

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White Bread

Our crusty white bread is made with strong white flour using only the best wheat from home and abroad. We use flour from Carr's Flour, using the latest milling technology with mills in Essex, Cumbria and Fife.

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White Bread

Bloomer (800g & 400g)

One of our signature products. A traditional hand-moulded crusty loaf, baked on the oven bottom, characterised by diagonal cuts across the top. Either plain or topped with poppy seeds.

Coburg (800g & 400g)

A large round crusty loaf, either plain or with poppy seeds, with two slashes on the top.

Danish (800g & 400g)

A traditional hand-moulded loaf split down the middle and dusted with flour.

Farmhouse (800g & 400g)

A traditional white tin loaf split down the centre and dusted with flour.

French Stick (500g)

A crusty French baguette perfect for sandwiches when cut down the middle, or for making garlic bread.

Sandwich (1200g & 800g)

A classic, flat-topped loaf perfect for slicing and sandwich-making. Its flat top is created by putting a lid on the tin during baking to stop the bread rising.

Brown & Malted Bread

Malted Brown
(1200g, 800g & 400g)
Made with a heavily malted brown flour with large malted wheat flakes, wheat bran and malted barley flakes. Available in a bloomer shape or sandwich loaf and a French stick.

Wholemeal (800g & 400g)
Contains 100% of the wheat grain i.e. the germ, bran and endosperm with nothing added and nothing taken away.

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Sourdoughs

Just three simple ingredients – flour, water & a pinch of salt. These are added to our 'mother' starter (made of flour & water), then blended & tended with skill, time & lots of love. Our 48-hour long-fermentation allows the airborne wild yeasts to do their magic, resulting in the distinctive sour tang and loose airy texture.

Sourdoughs

Cavan Rye Sourdough (700g)

Based on a New York deli-style rye, this hand-crafted loaf made with 80% French and 20% rye flours and a rye starter has a signature sourdough tang and pleasingly rustic appearance. Makes a seriously good sandwich!

Malted Sourdough (600g)

A blend of malted flour and wholemeal flour, sourdough starters, water and salt.

Multiseed Sourdough (700g)

Our fantastically popular sourdough made from a blend of French white, wholemeal and malted flours; pumpkin, sunflower, poppy and linseed. Nutritious and tasty.

Rosemary & Sea Salt Sourdough (700g)

Our signature tangy sourdough combined with aromatic rosemary and sea salt, perfect dipped in olive oil.

Olive Sourdough (600g)

A delicious bread, great on its own or as an accompaniment to soup or salad - perfect for a long lunch with friends. Made from French white flour with a mix of both green and black olives running throughout. Once you start eating it, it's difficult to stop! Also available as a 500g French Stick.

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Sourdoughs

Sourdough French Stick (500g)

A crusty French baguette with that sourdough tang. Perfect for filling, dipping or eating just as it is.

100% Rye & Sunflower Seed Sourdough (800g)

A deliciously dense and aromatic loaf with a deep flavour, full of character and packed full of sunflower seeds. Made with a 100% dark Rye flour, a rye starter, water, salt and sunflower seeds.

Sourdough (600g or 900g)

Simply flour, water and a little salt. Our best-selling loaf: classic, delicious and extremely healthy.

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Speciality Breads

Brioche (450g and 90g)

Brioche is a very rich (made with butter and egg) but amazingly light bread which we make into a loaf as well as the ever-popular and fashionable brioche burger bun (90g).

Focaccia (full or half sheet)

An authentic Italian bread made with Extra Virgin Olive Oil, flavoured with rosemary and sea salt. Sold by the sheet (18" x 30") – either full or half.

Multiseed (800g & 400g)

Our ultimate healthy hero, made with a blend of flours and a nutrient-rich mix of pumpkin, sunflower, linseeds & poppy seeds. Loaded with fibre, vitamins, omega oils and minerals.

Spelt & Honey (400g)

An absolute favourite made with spelt flour, an ancient grain which is lower in gluten and high in fibre. With added, sunflower, lupin and sesame seeds, and topped with oats.

Tiger (800g & 400g)

A white, hand-moulded loaf with the addition of a delicious crusty coating for extra bite.

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Baps & Rolls

Baguettes – white or malted

White or Malted Brown crusty 9" baguette (120g)

Baps – white, malted or wholemeal

Soft, white floured baps - regular 4" (50g), jumbo 5" (80g) or giant 6" (110g). Also available: jumbo 5" Malted Brown or Wholemeal baps.

Brown Rolls – malted or wholemeal

Regular (50g)

Crusty White Rolls

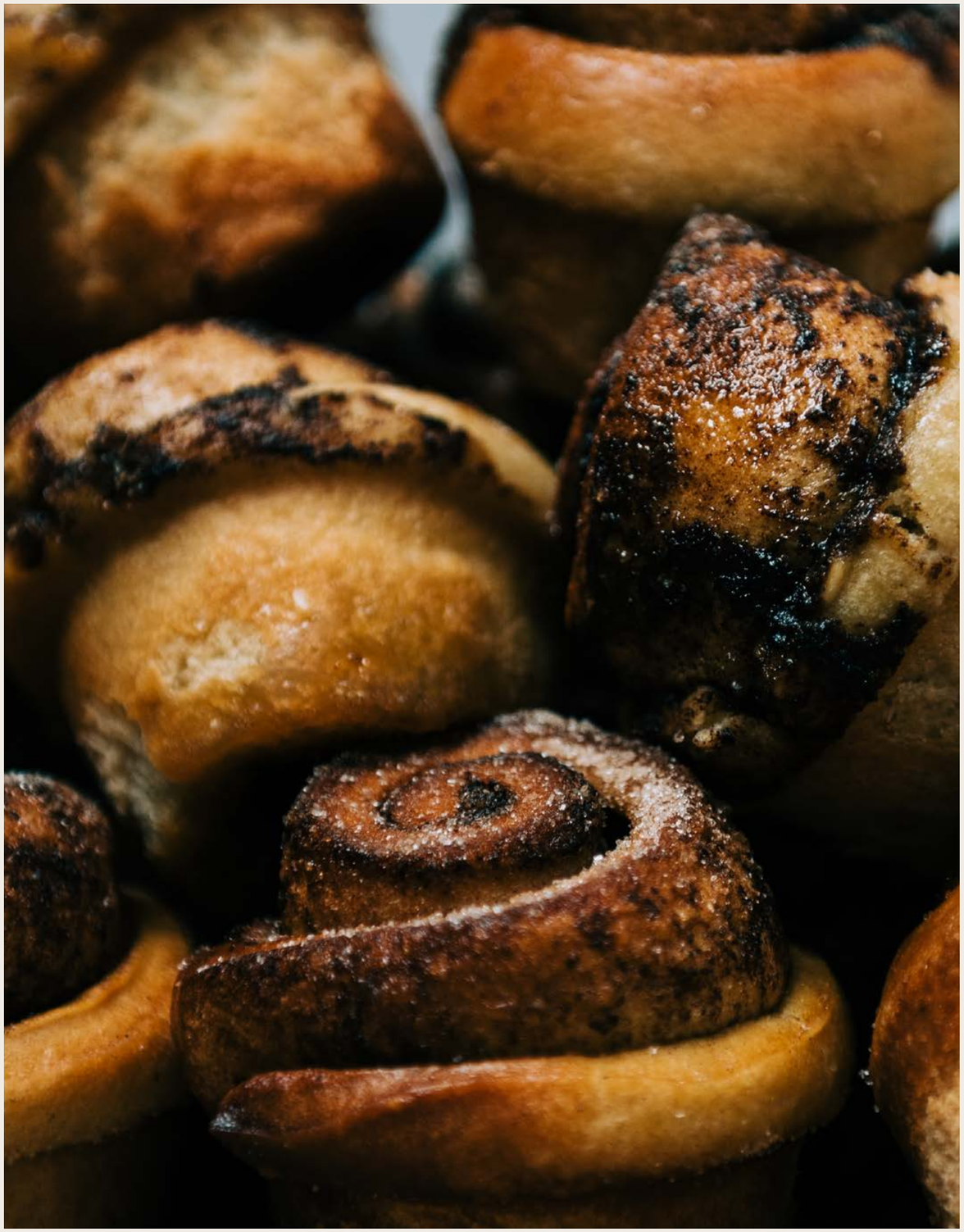
Regular (50g) or large (80g)

Long White Rolls

Regular 5" (50g) or jumbo 7" (80g)

Point Rolls

A large soft roll with fluted ends (120g) – either plain or finished with poppy seeds.



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Buns & Pastries

Almond Croissant

A delicious twice-baked pastry filled and topped with homemade frangipane (almond paste) and sprinkled with flaked almonds.

Apple Turnover

A mouthwatering pocket of puff pastry filled with Bramley apples.

Bath Bun

A traditional 18th century bun made by “chopping” mixed fruit and egg into a bun dough and finished with nibbed sugar.

Belgian Bun

A delicious currant-filled iced bun topped with a cherry.

Bun Loaf

Filled with currants, it is perfect to slice and share and delicious toasted with butter and jam.

Chelsea Bun

A square, spiralled bun with currants and cinnamon, first made in the 18th century at The Old Chelsea Bun House in London.

Cinnamon Bun

A very popular spiral-shaped round bun made with a cinnamon paste.

Croissant

A buttery, flaky pastry named for its distinctive crescent shape.

Buns & Pastries

Danish Pastries

A buttery, flaky pastry with a variety of fillings – apple; cherry; chocolate or cinnamon.

Iced Ring Doughnut

A plain ring doughnut finished with white icing.

Jam Doughnut

A classic round doughnut with a seedless raspberry jam centre and finished with sugar on the outside.

Eccles

Puff pastry filled with a delicious mixture of cake crumbs, currants and spice.

Fruit Scone

Traditional fruit scone made with sultanas – enjoyable on its own, toasted with butter or served with cream and jam as a traditional Cream Tea.

Hot Cross Bun (seasonal)

Luxury buns with sultanas, currants, mixed peel & spice topped with a hand-piped cross – many claim our Hot Cross Buns to be the best around!

Pain au Chocolat

Delicious French pastry with two bars of chocolate inside.

Pain aux Raisins

A delicious spiral of French pastry filled with custard and sultanas.

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Buns & Pastries

Swiss Bun

A finger of plain bun covered in pink or white icing - children love them! And so do the grown-ups!

Teacake

Made with currants and delicious toasted with butter and jam.

Cakes

Our hand-made and hand-finished cakes are produced by our Confectioners on a rotating basis. Please find below our core product range. Additional varieties are available each week – please ask our Wholesale team for further information.

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Cakes

Billionaires Shortbread
Total luxury with layers of pastry, caramel and milk and white Belgian Chocolate.

Bread Pudding
Made with currants, sultanas, dark brown sugar, milk, spice, eggs and, of course, our own high-quality bread.

Carrot Cake
Premium carrot cake made with fresh carrots & topped with a cream cheese icing.

Frangipane Tart
A delicious layer of frangipane, on a pastry base, finished with flaked almonds.

Flapjacks
Made to a traditional recipe with oats, butter and syrup, please ask our Wholesale team for this week's variety.

Luxury Chocolate Brownies
A deeply rich, luxurious chocolate slice made with Belgian chocolate. One of our signature products. We also make a Salted Caramel Brownie and a Peanut Butter Brownie – see below.

Cakes

Mince Pie (seasonal)

A handmade and hand filled pie with a shortcrust pastry (made with butter) and a luxury mincemeat filling (sultanas, raisins, currants, apple, candied mixed peel and mixed spice). Our customers wait all year for our mince pies and the wait is worth it – many claim our mince pies to be the best they have tasted.

Muffins

Delicious American-style muffins in a variety of flavours such as blueberry; chocolate; white and dark chocolate chip.

Rocky Road

Biscuit, chocolate, marshmallow and cherry crunch.

Salted Caramel Brownie

Our signature chocolate brownie with added salted caramel – delicious.

Salted Caramel Shortbread

A modern twist on a classic.

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