

DESSERT MENU

Bringing the infamous dessert counter to your table...

Child Standard
£5.25 £6.25

Strawberry gateaux

Vanilla, fresh strawberries, cream, chocolate vermicelli

Mille feuille

Layers of light pastry, fresh cream, strawberry, icing, fruit sauce drizzle

Banoffee pavlova

Caramel, banana, cream, shavings of chocolate, meringue case

Lemon meringue pie

Sweet pastry, homemade lemon curd, sticky meringue

Rose fruit jelly

Strawberry, blueberry, grape, set rose jelly

Mississippi mud pie

Pastry, slow baked chocolate layers

Banoffee pie

Caramel, banana, short crust pastry, fresh cream

Strawberry roulade

Rolled sponge, cream, strawberry, icing

Chocolate roulade

Light chocolate sponge, dark cherry, cream, fruit

Trifle

Swiss roll, vanilla, custard, strawberry jelly, cream, fruits

Strawberry shortbread

Strawberry, fresh cream, shortbread layers

Fruit pavlova

Meringue nest, fresh fruit, cream

Lemon pavlova

Layers of meringue, lemon curd, cream

Chocolate and hazelnut pavlova

Layers of brown sugar hazelnut meringue, chocolate, cream

Baileys and Malteser cheesecake

Baileys, Maltesers, cream, biscuit

*Please turn over
for more desserts*



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Our desserts are made by our chefs in the kitchen using our home grown fruits and locally sourced ingredients..

Mint Aero cheesecake

Crushed mint chocolate, cream, biscuit

Lemon cheesecake

Lemon, honey, ginger, biscuit, sliced lemon

White chocolate and raspberry torte

White chocolate ganache, freeze dried raspberry, cream, marshmallow, biscuit

Rolo torte

Caramel, chocolate ganache, Rolo, cream, biscuit

Fruit crumble of the day

Baked fresh fruits, oat crumble

Baked chocolate and hazelnut cheesecake

Caramel, chocolate nut, hazelnut

Treacle tarte

Lemon, treacle, nutmeg

Cappuccino slice

Almond, Chocolate, cream, sponge, coffee, Tia Maria, chocolate shavings

Tiramisu

Rich cream cheese, coffee, Tia Maria, sponge, cream, roasted almond, chocolate shavings

Oreo torte

Ganache, Oreo butter case, whole Oreos, marshmallow, cream

Classic fudge cake

Chocolate ganache

Trevaskis giant eclairs

Delicious choux pastry, dark chocolate, fresh cream

£4.15 each

Free from

Blackcurrant and almond tart

Sweet frangipan, blackcurrants (gluten, dairy free)

Biscoff cheesecake

Coconut milk, almonds, Lotus biscuit (vegan)

Panna cotta

Blackcurrant sauce (gluten free)

Chocolate and coconut tart

Rich chocolate, coconut, toasted coconut shards (gluten free)

Add cream £0.60

Add ice cream £1.40

..... **ALLERGENS**

Please notify the Manager on Duty of any allergy issues before ordering your food.