

DESSERT MENU

*Bringing the infamous
dessert counter to your
table... scan here to view →*



	Child	Standard
Trevaskis Gateaux (V) Seasonal creations and flavours	£5.75	£6.75

Mille feuille (V)
Puff pastry layers, fresh Chantilly cream, strawberry, icing, fruit sauce drizzle

Lemon meringue pie (V)
Sweet pastry, homemade lemon curd, sticky meringue

Mississippi mud pie (V)
Sweet pastry, slow baked chocolate filling, rich ganache

Banoffee pie (V)
Caramel, banana, sweet pastry, fresh Chantilly cream, chocolate shavings

Strawberry roulade (V)
Rolled sponge, fresh cream, strawberry

Chocolate & cherry roulade (V)
Rolled chocolate sponge, red cherry, fresh cream, chocolate shavings

Trevaskis trifle (One size)
Homemade vanilla custard, almond sponge, raspberry jelly, fresh Chantilly cream, berries

Strawberry shortbread (One size) (V)
Strawberry, fresh Chantilly cream, buttery shortbread layers

Banoffee pavlova (V)
Caramel, banana, fresh Chantilly cream, chocolate shavings, chocolate sauce, meringue nest

Fruit pavlova (GF, V)
Seasonal fruit, fresh Chantilly cream, meringue nest

Lemon pavlova (GF, V)
Lemon curd, Chantilly cream, meringue layers

Chocolate and hazelnut pavlova (GF, V)
Layers of brown sugar meringue, hazelnuts, fresh chocolate cream

Baileys and Malteser cheesecake
Baileys, cream cheese, Maltesers, fresh cream, buttery biscuit base

Baked white chocolate and Lotus Biscoff cheesecake
Buttery biscuit base, cream cheese filling, caramel, Nutella, toasted hazelnuts

Mint Aero cheesecake
Crushed mint chocolate, cream cheese, fresh cream, buttery biscuit base, Mint Aero

Lemon cheesecake
Lemon mascarpone filling, honey, buttery ginger biscuit, sliced lemon



*Please turn over
for more desserts*

www.trevaskisfarm.co.uk

trevaskis.farm @trevaskisfarm

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

Fav choc bar cheesecake

Favourite chocolate bar chunks (ask for this week's special), buttery biscuit base, honey, chocolate cream cheese filling, fresh cream

Baked chocolate and hazelnut cheesecake (V)

Caramel, Nutella, hazelnut, buttery biscuit base, cream cheese

Lemon sponge (V)

Layers of light sponge, lemon mouse, fresh Chantilly cream

White chocolate and raspberry torte

White chocolate ganache, buttery biscuit base, freeze dried raspberry, fresh Chantilly cream, marshmallow

Rolo torte

Caramel, rich chocolate ganache, Rolos, fresh cream, buttery biscuit base

Treacle tarte (V)

Sweet pastry, lemon, golden syrup, nutmeg

Tiramisu

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

Oreo torte

Oreo base, rich dark chocolate Ganache, marshmallows, fresh cream, Oreos

Classic fudge cake

Layers of rich fudge cake, chocolate ganache, maltesers

£4.65 each

Trevaskis giant eclairs

Delicious choux pastry, dark chocolate, fresh Chantilly cream

FREE FROM

Rosé fruit jelly (GF, DF)

Strawberry, blueberry, raspberry, set rosé jelly (contains alcohol)

Blackcurrant and almond tart (DF, GF, V)

Sweet pastry, frangipane, blackcurrants

Vegan cheesecake special (DF, V, VG)

Cashews base, coconut

Panna cotta (GF)

Vanilla, seasonal fruit

Chocolate and coconut torte (DF, GF, V, VG)

Dates, sesame, rich chocolate filling, coconut, toasted coconut shards

Fruit crumble of the day (DF, GF, V, VG)

Baked fresh fruits, oat crumble

Syrup sponge pudding (DF, GF, V)

Classic steamed vanilla pudding with lashings of golden syrup

Add cream or custard £0.70 Add ice cream £1.60

KEY

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free

ALLERGENS

Please notify the Manager on Duty of any allergy issues before ordering your food. Please note all our food is prepared and stored in an environment that contains allergens.