DESSERT MENU

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



Trevaskis Gateaux (V)

£5.95 £6.95

Mille feuille (V)

Lemon meringue pie (V)

Sweet pastry, homemade lemon curd, sticky meringue

Mississippi mud pie (V)

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

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

Chocolate & cherry roulade (V)

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)

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

Baileys and Malteser cheesecake

Baked white chocolate and

Lotus Biscoff cheesecake

Buttery biscuit base, cream cheese filling, white chocolate, biscoff spread

Mint Aero cheesecake

Crushed mint chocolate, cream cheese, fresh cream, buttery biscuit base, Mint Aero (contains alcohol)

Lemon cheesecake

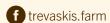
buttery ginger biscuit, sliced lemon

Please turn over

for more desserts



www.trevaskisfarm.co.uk



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

Child

Standard

Fav choc bar cheesecake

£5.95

£6.95

Favourite chocolate bar chunks (ask for this week's special), buttery biscuit base, 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 (V)

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

Treacle tarte (V)

Sweet pastry, lemon, golden syrup, nutmeg

Tiramisu (V)

Rich cream cheese, coffee, Tia Maria, sponge, fresh Chantilly cream roasted almond, chocolate shavings (contains alcohol)

Oreo torte

Oreo hase, rich dark chocolate Ganache, marshmallows, fresh cream, Oreo

Classic fudge cake (V)

Layers of rich fudge cake, chocolate ganache, maltesers

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)

Cachewe hase coconuit

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, 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

Trevaskis giant eclairs (V)

£4.65 each

Delicious choux pastry, dark chocolate, fresh Chantilly cream

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.