# **DESSERT MENU**

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



Trevaskis Gateaux (V) Seasonal creations and flavours Child £6.95

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Standard £7.95

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

Lemon meringue pie (V) Sweet pastry, 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 vanilla 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 hazeInut pavlova (GF, V) Layers of brown sugar meringue, hazeInuts, fresh chocolate cream

Baileys and Malteser cheesecake Baileys, cream cheese, Maltesers, fresh cream, buttery biscuit base (contains alcohol)

Baked white chocolate and Lotus Biscoff cheesecake (V) 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 Lemon mascarpone filling, honey, buttery ginger biscuit, sliced lemon

Please turn over for more desserts





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

Trevaskis Special - Just ask!

£6.95

£7.95

Baked chocolate and hazeInut cheesecake (V)

#### <u>Lemon sponge (V)</u>

Layers of light sponge, lemon mouse, fresh Chantilly cream

White chocolate and raspberry torte

#### Rolo torte (V) Caramel, rich chocolate ganache, Rolos, fresh cream, buttery biscuit base

Treacle tarte (V)

Tiramisu (V)

Oreo torte

Chocolate fudge cake (V) Layers of rich fudge cake, chocolate ganache, maltesers

## FREE FROM

#### Vegan Special - Just ask! (VG, DF)

Blackcurrant and almond tart (DF, GF, V)

Panna cotta (GF) Vanilla, seasonal fruit

Chocolate and coconut torte (DF, GF, VG)

Fruit crumble of the day (DF, VG)

#### Syrup sponge pudding (DF, GF, V)

#### Add cream or custard £0.75

Add ice cream (per scoop) £1.65

#### Trevaskis giant eclairs (V)

£5.65 each

containing ingredients but in an

### FOOD ALLERGY OR INTOLERANCE?

Please note that although we take care in the preparation of your food to avoid contamination, all our food is prepared in an environment that contains allergens. Please notify the Manager on Duty of any allergy/intolerance issues before ordering your food so that we can discuss ingredients with you.