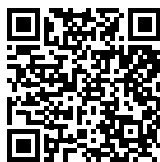


DESSERT MENU

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



- | | Child | Standard |
|--|-------|----------|
| Trevaskis Gateaux (V)
Seasonal creations and flavours | £7.65 | £8.65 |
| 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 (GF, V)
Caramel, banana, fresh Chantilly cream, 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
(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 | | |
| Raspberry meringue
roulade (GF, V)
Meringue, raspberries, white chocolate,
fresh chantilly cream | | |
- Please turn over for more desserts*

www.trevaskisfarm.co.uk

 [trevaskis.farm](https://www.facebook.com/trevaskis.farm)  [@trevaskisfarm](https://www.instagram.com/trevaskisfarm)



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

	Child	Standard
Trevaskis Special - Just ask!	£7.65	£8.65

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 tart (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 (V)

Oreo base, rich dark chocolate ganache, fresh cream, Oreos

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)

Sweet pastry, frangipane, blackcurrants

Panna cotta (GF)

Vanilla, seasonal fruit

Rosé fruit jelly (GF, DF)

Seasonal fruit, rosé wine (AF)

Chocolate and coconut torte (DF, GF, VG)

Dates, sesame, rich chocolate filling, coconut

Fruit crumble of the day (DF, 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 £0.95

Add ice cream (per scoop) £1.85

Trevaskis giant eclairs (V)

£6.25 each

Delicious choux pastry, dark chocolate, fresh Chantilly cream

V - Vegetarian

VG - Vegan AF - Alcohol free

GF - Prepared without gluten containing ingredients but in an environment that contains gluten

DF - Prepared without dairy containing ingredients but in an environment that contains dairy

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.