DESSERT MENU

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



Trevaskis Gateaux (V) Seasonal creations and flavours £7.25 £8.25

Mille feuille (V)

Lemon meringue pie (V)

Mississippi mud pie (V)

Banoffee pie (V)

Strawberry roulade (V)

Chocolate & cherry roulade (V)

Trevaskis trifle (One size)

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

Banoffee pavlova (V)

Fruit pavlova (GF, V)

Lemon pavlova (GF, V)

Chocolate and hazelnut pavlova (GF, V)

Baileys and Malteser cheesecake

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

Baked white chocolate and Lotus Biscoff cheesecake (V)

Mint Aero cheesecake

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

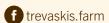
Lemon cheesecake

buttery ginger biscuit, sliced lemon

Raspberry meringue roulade

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

Trevaskis Special - Just ask!

£7.25

£8.25

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

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, toasted coconut shards

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 £0.80

Add ice cream (per scoop) £1.75

Trevaskis giant eclairs (V)

£5.95 each

Delicious choux pastry, dark chocolate, fresh Chantilly cream

V - Vegetariar

VG - Vegan AF - Alcohol free

containing ingredients but in an environment that contains glute

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.