



S O M A N Y G O O D I E S !

GOYAS 3 LAYER CHOCOLATE GATEAU

Light chocolate sponge divided in three, soaked with orange juice & cointreau filled with white and milk chocolate mousse and painted with dark chocolate €24.50

CRANBERRY & ALMOND TART

Short crust pastry shell, filling made using ground almonds, eggs, butter, sugar and almond extract and topped with burst cranberries and almonds and dusted with sugar €15.50

BLACKCURRANT & RASPBERRY ROULADE

Soft meringue roll filled with fresh raspberries and black currant puree, flavoured cream and topped with roasted almonds €15.50

APPLE & RASPBERRY JONATHON

Pastry shell, filled with sliced apples and raspberries, topped with a shortbread/pastry combination €15.50

LEMON MERINGUE PIE

Pastry base, fresh lemon curd filling and Meringue topping €13.50

BLACKBERRY & HAZELNUT TORTE

Hazelnut sponge split and filled with Mascarpone cheese, cream, sugar and blackberries €23.50

UNFILLED PAVLOVA SHELL

€10.50

CHOCOLATE FUDGE CAKE

Layered rich chocolate cake split filled and covered with chocolate frosting €20.50

NORMANDY TART

Shortcrust pastry shell filled with homemade custard topped with sliced apples and apricot jam glaze €10.95

TIRAMISU

3 layers of sponge soaked in Tira Maria and coffee liquer with mascarpone cheese, cream and chocolate €29.50

BAKED CHEESECAKE

Biscuit crumb base, cream cheese filling flavoured with lemon and Vanilla and decorated with fresh fruit €28.50

FILLED PAVLOVA SHELL

Pavlova shell filled with fresh seasonal fruit topped with fresh cream €18.50

FRESH PEAR TART

Pastry shell, fresh pear halves with cream and egg vanilla custard filling €12.95