



Desserts Menu



Food allergy or intolerance?

Adults need around 2,000kcal per day

We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more. MK DESSERT ASIA DELI 2024

DESSERTS

*Something sweet, a tasty treat -
a selection of hot and cold desserts*

Orange infused chocolate dome v

Brownie, fresh orange, hot chocolate sauce.
460kcal

Poached pear v

Fruity oat crumble, marmalade cream cheese.
486kcal

Fresh summer fruits v Ve

Waffle cone, mango & raspberry sauces.
172kcal

Warm lemon sponge v

Lemon curd & white chocolate custard.
507kcal

Raspberry posset v

Berries, raspberry shard.
539kcal

Barber's Cheddar, British Stilton, Cricket St Thomas Camembert

Biscuits, grapes, celery, beer chutney.
633kcal

Ice cream v

Served with Sablé biscuit.
Blackberry & clotted cream 340kcal
Chocolate 335kcal
Strawberry 319kcal
Vanilla 299kcal
Salted caramel 307kcal