



# 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 ITALY DELI 2024

# DESSERTS

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

## **Salted caramel & pear mousse cake**

Cinnamon and ginger toffee sauce.  
366kcal

## **Lemon panna cotta tart** v

Raspberry cream, candy floss.  
483kcal

## **Pecan tart** v Ve

Maple glazed apples, chocolate sauce.  
748kcal

## **Classic crêpe Suzette**

Marmalade cream, Cointreau & orange sauce.  
732kcal

## **Edible flower pot**

Mango mousse, biscuit crumb,  
golden rocks, flowers.  
266kcal

## **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