

## DISHES AND THEIR ALLERGEN CONTENT – WASHINGBOROUGH HALL HOTEL Christmas Day Lunch 2024

Whilst we will always do our best to reduce the risk of **CROSS-CONTAMINATION** in our restaurant and other food service areas, we **CANNOT GUARANTEE** that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

Guests with severe allergies are advised to assess their own level of risk and guests must understand they consume dishes at their own risk.

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Creamed White Onion Soup, Chestnut & Gruyere Souffle	✓	✓		✓			✓		✓	✓				
Chicken Terrine, Brioche, Bacon Butter, Cranberry Chutney	✓	✓		✓			✓							✓
Smoked Salmon, Mousse, Tiger Prawn & Focaccia		✓	✓		✓		✓							
Stilton Souffle, Red Onion, Rocket & Walnut		✓		✓			✓		✓	✓				✓
Roast Turkey & Trimmings	✓	✓					✓							✓
Fillet Of Beef, Truffle Dauphinoise, Bourguignon	✓						✓							✓
Wild Mushroom, Baron Bigod Gnocchi, Spinach & Pinenuts	✓	✓		✓			✓			✓				
Seabass, Crab Tortellini, Bisque & Spinach	✓	✓	✓	✓	✓		✓							✓

Christmas Pudding, Brandy Custard, Calvados Raisins		✓		✓			✓			✓				✓
Baked Egg Custard Tart, Blackcurrant Sorbet, Speculoos Crumb		✓		✓			✓							
Dark Chocolate Cremeux, Pistachio Ice Cream, Cocoa Shortbread		✓		✓			✓			✓				
Artisan Cheese Plate	✓	✓		✓			✓					✓	✓	✓

Review date:

Reviewed by:



You can find this template, including more information at [www.food.gov.uk/allergy](http://www.food.gov.uk/allergy)