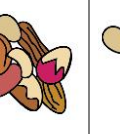


# DISHES AND THEIR ALLERGEN CONTENT – WASHINGBOROUGH HALL HOTEL **Festive Dinner 2024**

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
Curried Parsnip Soup	✓			✓			✓		✓					
Smoked Salmon Blini		✓		✓	✓		✓		✓					
Ham Hock English Muffin, Poached Egg & Hollandaise		✓		✓			✓		✓					✓
Squash, Stilton & Chestnut Tart		✓		✓			✓			✓			✓	✓
Roast Turkey, Rosti, Stuffing & Kale	✓	✓		✓			✓			✓				✓
Venison Loin, Dauphinoise, Bourguignon	✓						✓							✓
Brill, Pomme Dauphine, Spinach, Artichoke, Hazelnut	✓	✓		✓	✓		✓			✓				
Leek, Truffle & Tunworth Arancini	✓	✓		✓			✓			✓				
Apricot Frangipane		✓		✓			✓			✓			✓	✓

Hazelnut & Dark Chocolate Fondant			✓			✓			✓				
Yoghurt Pannacotta		✓	✓			✓							✓
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)