DISHES AND THEIR ALLERGEN CONTENT – WASHINGBOROUGH HALL HOTEL - NOVEMBER ALA CARTE 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			×.			Lupin Flour			MUSTARD		0		6	Ceer
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
CELERIAC SOUP	✓	1					1		1					1
WOOD PIGEON TERRINE	1	1		1			1		1					1
SEABASS					1				1					1
BAKED GNOCCHI		1		1			1							
DUCK BREAST	1	1		1			1							1
VENISON WELLINGTON	1	1		1			1							1
MONKFISH	1	1	1		1		1							1
PIQUILLO PEPPER	1	1					1							✓
HONEYCOMB PARFAIT		1		1			√							

CHOCOLATE FONDANT			1		1		1			
PASSIONFRUIT MERINGUE TART		1	1		1					
CHEESE PLATE	1	1	1		1	1	1	1	1	√

Review date:

Reviewed by:



You can find this template, including more information at www.food.gov.uk/allergy