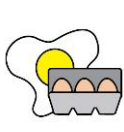








DISHES AND THEIR ALLERGEN CONTENT – WASHINGBOROUGH HALL- A LA CARTE SEPTEMBER 2025

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
LEEK & POTATO, POMME DAUPHINE	✓	✓		✓			✓							
VENISON PIE	✓	✓		✓			✓							✓
SEABASS CEVICHE & SQUID		✓		✓	✓			✓						✓
TRUFFLE GNOCCHI & CELERIAC	✓	✓		✓			✓							
DUCK BREAST, DAUPHINE	✓	✓		✓			✓							✓
BEEF SHORTRIB & MUSHROOM	✓						✓						✓	✓
HAKE, MUSSELS, CRAB BEIGNET	✓	✓		✓	✓		✓	✓						
SHALLOT TATIN, STILTON		✓		✓			✓		✓					✓
APPLE TATIN, BLACKBERRIES, CLOTTED CREAM ICE CREAM		✓		✓			✓							✓

CHOCOLATE BAVAROIS, HAZELNUT PARFAIT		✓		✓			✓			✓				
BANANA & RUM PANNACOTTA, SPECULOOS		✓		✓			✓							✓
CHEESE PLATE	✓	✓					✓		✓				✓	✓