DISHES AND THEIR ALLERGEN CONTENT - WASHINGBOROUGH HALL- AFTERNOON TEA 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						Jupin Flour	Milk		MUSTARD			MINIAN OLD THE PROPERTY OF THE	£	Beer
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
PANCETTA WALNUT STILTON QUICHE		✓		✓			✓			√				✓
POACHER PLUMBREAD RAREBIT		√		√			✓		✓					
ROAST BEEF & TRUFFLE		✓		✓			✓		1					✓
SMOKED SALMON CAVIAR CRÈME FRAICHE		1			1		✓							1
CHEDDAR & PICKLED ONION		1					✓		1					1
SCONES & BLACKCURRANT JAM		1		1			✓							
DARK CHOCOLATE CHERRY MACARON				✓			✓			✓				
EGG CUSTARD & BLACKCURRANT		✓		✓			✓							
CARROT CAKE		✓		✓			✓							