DISHES AND THEIR ALLERGEN CONTENT - WASHINGBOROUGH HALL- AFTERNOON TEA SEPTEMBER 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					D.	Lupin Flour	Milk		MUSTARD			Share		See WNE
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
PLUM BREAD RAREBIT		1		1			1		✓					
GRUYERE CHEESE STRAW		✓		√			1							
GAMMON & MUSTARD MAYO		1		✓			✓		1					✓
SALMON & PEPPER CREAM CHEESE		1			1		1							
COTE HILL BLUE, SPINACH, WALNUT		1					✓			1				1
SCONES & BLACKCURRANT JAM		1		1			1							
CHERRY & ALMOND CAKE		1		√			1			1				1
CHOCOLATE, CRANBERRY, PISTACHIO TIFFIN		1		1			1			1				
PASSIONFRUIT TART		1		1			✓							