

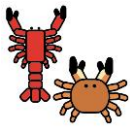
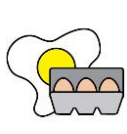
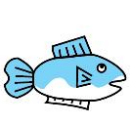

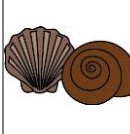








## DISHES AND THEIR ALLERGEN CONTENT – WASHINGTONBOROUGH HALL HOTEL - JANUARY ALA CARTE 2024

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														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
JERUSALEM ARTICHOKE SOUP		✓		✓			✓							
VENISON CARPACCIO				✓			✓							✓
MACKEREL					✓				✓					✓
CAULIFLOWER		✓					✓					✓		✓
GUINEA FOWL	✓	✓		✓			✓							
RUMP OF BEEF	✓			✓			✓							✓
SEABASS	✓	✓		✓	✓		✓	✓						✓
SQUASH GALETTE		✓		✓			✓			✓				
COCONUT RICE PUDDING		✓		✓			✓							
CHOCOLATE MARQUISE		✓		✓			✓							✓

FRANGIPANE		✓		✓			✓			✓				
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)