


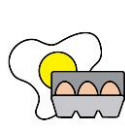
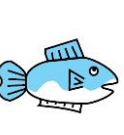



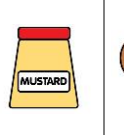
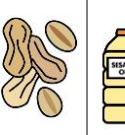
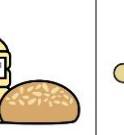
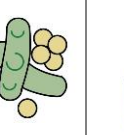



DISHES AND THEIR ALLERGEN CONTENT – WASHINGBOROUGH HALL- AFTERNOON TEA AUGUST/SEPTEMBER 2021

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
PLUM BREAD RAREBIT		✓		✓			✓		✓					
SCOTCH EGG		✓		✓			✓							
EGG MAYONNAISE		✓		✓					✓			✓	✓	✓
PASTRAMI		✓		✓			✓					✓	✓	✓
POACHED SALMON		✓			✓		✓					✓	✓	✓
FRUIT SCONES, CLOTTED CREAM AND JAM		✓		✓			✓			✓				✓
JAFFA CAKE		✓		✓			✓							
LEMON TART		✓		✓			✓							✓
RAPBERRY MERINGUE				✓			✓							

