
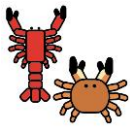
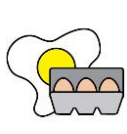
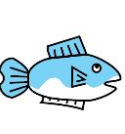
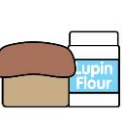

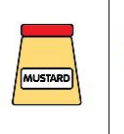
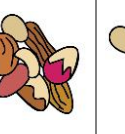



# DISHES AND THEIR ALLERGEN CONTENT – WASHINGTONBOROUGH HALL HOTEL - JANUARY ALA CARTE 2022

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
PARSNIP SOUP & BHAJI	✓	✓					✓		✓					
OX SUET PUDDING	✓	✓					✓		✓					✓
SMOKED HADDOCK RAVIOLI		✓		✓	✓		✓		✓					
CAULIFLOWER GALETTE	✓	✓		✓			✓			✓				
LAMB RUMP	✓	✓		✓			✓							✓
MUSHROOM CHICKEN	✓	✓					✓							
SEABASS BALLOTINE	✓	✓	✓	✓	✓		✓		✓					
MUSHROOM PITHIVIER	✓	✓		✓			✓							
CHOCOLATE CREMEUX				✓			✓			✓	✓			
EGG CUSTARD		✓		✓			✓							

COCONUT RICE PUDDING							✓							✓
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)