

DISHES AND THEIR ALLERGEN CONTENT – WASHINGBOROUGH HALL- SEPT-NOV AFTERNOON TEA 2019

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
STILTON AND BEETROOT TART		✓		✓			✓		✓		✓	✓	✓	✓
SMOKED SALMON AND DILL BLINI		✓		✓	✓		✓		✓					✓
CORONATION CHICKEN S/W	✓	✓		✓			✓		✓			✓		✓
POACHED SALMON, LEMON MAYO S/W		✓		✓	✓		✓		✓					✓
CHEDDAR AND RED ONION S/W		✓					✓							✓
FRUIT SCONES, CLOTTED CREAM AND JAM		✓		✓			✓			✓				✓
CARAMALISED APPLE SLICE		✓		✓			✓						✓	✓
DARK CHOC AND PRALINE TART		✓		✓			✓			✓	✓			✓
CARROT CAKE		✓		✓			✓			✓	✓			✓