

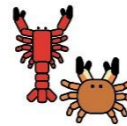

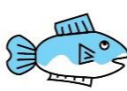
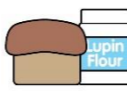










DISHES AND THEIR ALLERGEN CONTENT – Winter Wonderland 3-Course 2023

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Homemade cream of winter vegetable soup with crusty bread roll	Y	Y					Y							
Pressed terrine of pork shoulder and ham hock topped with an apple and thyme jelly served with dressed leaf, apple chutney, bread crisps and crackling stick		Y							Y					Y
Prawns wrapped in scottish smoked salmon on a pea shoot salad with marie rose sauce, cherry tomatoes and fresh cucumber			Y		Y		Y		Y					Y
Traditional roast turkey with homemade stuffing and sausages wrapped in bacon finished with gravy	Y	Y		Y			Y							Y
Salmon fillet with crushed new potato cake flavoured with chives and spring onions on buttered mange tout with a white wine cream sauce	Y			Y	Y		Y		Y					Y
Charred vegetable tower with a spring onion crushed potato cake chunky ratatouille and a tomato and basil sauce	Y													
Potatoes roasted in garlic and thyme, baton carrots and Brussel sprouts														

Traditional 'flamed' Christmas pudding with rum sauce		Y		Y			Y			Y	Y			Y
Baked vanilla cheesecake with mulled wine, spiced fruit compote and chocolate stick		Y		Y			Y							
Fresh fruit salad														

Review date: 21/07/2023

Reviewed by: Robert Stratton, Executive Chef



You can find this template, including more information at www.food.gov.uk/allergy