Allergen Information sheet - Office Delivery														
DISHES	'≱ Celery	¢ Cereais W/Glut	¥ <u>⇒</u> Crustac		rish 🔁	Lupin	( 3 Milk	Mollusc	Mustar	Nuts	Peanuts	Sesame	soya	Sulphur
	Celery	W/Glut	eans	Eggs	FISh	Lupin	Milk	s	d	Nuts	Peanuts	Seeds	Soya	Dioxide
Breakfast		•												
Bacon baguette Sausage baguette		•											•	•
Sausage baguette Vegan sausage baguette		•												
Breakfast platter -														
Pastry, granola pot (yogurt, granola, berries),		•		•	•		•							
1/2 smoked salmon and cream cheese bagel														
Sandwiches														
Cheddar, tomato chutney and salad		•												
on sourdouch baquette Prawns with marie rose sauce and little gem														
on onion ciabatta		•	•				•							
Pastrami, cheddar cheese, American mustard and		•					•		•					
Venan cheese tomato chutney and salad on		•												
sourclough haquette Roasted Mediterranean vegetables with		•					•							
whinned														
Bacon, lettuce and tomato with aioli on flatbread	1	•		•			•							•
Roast beef, mustard mayo, crispy onions and		•		•					•					
spinach on ciabatta Sundried tomato pesto, marinated aubergine,	1		1		1	1		1		1	1	1		1
peppers and rocket on ciabatta Chicken Caesar, bacon and little gem lettuce														
on flathread	1		1	•	1					1				•
		•			1									1
nenners and rocket on sourclouch harvette Brie and crisp slaw with chilli jam on brown	1		1		1	1		1		1	1	1		1
baquette Ham, cheddar cheese and apple chutney														
ploughman's on sourdough baquette		•					•							
Shredded carrot, beet and falafel with tomato chutney and spinach on sourdough baguette	1	•	1		1			1		1	1			1
chutney and spinach on sourdough baquette Roasted Mediterranean vegetables with vegan	1	•	1		1	1		1		1	1	1		1
pesto on sourdough baquette	-				-						1			-
Finger Foods														
Vegetable samosa with a salsa dip		•												
Roast gammon, mustard and chive tart		•		•					•					
In-house park sausage roll topped with onion se	reds	•												•
Vegan sausage roll														
Roast butternut squash and chutney quiche		•		•										
Honey and soy glazed mini chipolatas with		•												•
Southern fried breaded chicken fillet with BBQ		•												
dio Gluten free breaded southern fried chicken gou														
Apricot, date and red pepper falafel with salsa d	lip													
Roast gammon, mustard and chive tart		•		•					•					
Salads Orzo pasta with spinach and zucchini with a														
		•		•									•	
tomato Couscous, grilled vegetables, halloumi and sun blushed tomatoes drizzled with balsamic glaze		•					•							
Puy lentils, roasted Mediterranean vegetables														
and														
Dips, chicks and sticks Crispy pitta wedges and vegetable crudites														
					1						1			1
with Tortilla chips and vegetable crudités with spicy											1			
tomato salsa and guacamole					<u> </u>									<u> </u>
Cakes and traybakes														
Lemon bakewell slice		•		•										
Victoria sponge		•												
Chocolate traycake														
Flap jack	L	• •			L		• •			L			•	L
Caramel heaven Ginger loaf cake	<u> </u>	•	<u> </u>		<del> </del>		•			<u> </u>			•	<del> </del>
Ginger loaf cake Lemon drizzle loaf	-	÷	-	•	-	-	÷	1		-	1	-		-
Shortbread		٠												
Apple Shortcake	<u> </u>	• •	<u> </u>	•	<u> </u>		•	I		<u> </u>	I		• •	<u> </u>
Caramel shortcake Rocky road	-	•	-				•			-			•	
Hocky road Mini doughnuts	1	•	1	•	1	1	•	1		1	1	1		1
Brownie		•					٠							
Cookies	<u> </u>	•	<u> </u>	•	<u> </u>		•			<u> </u>			•	<u> </u>
Grazing platter - Cured meats, cheeses, fresh					-						1			-
and dried fruits, pickles, hummus, breads and					1			1			1			1
dried fruits, pickles, hummus, breads and crackers				•	1						1		•	•
Afternoon tea - Selection of traditional finger					1									1
sandwiches on white and granary bread.					1						1			1
Scones with cream and jam. Selection of cakes and sweet treats. In house sausage rolls and					1			1			1			1
savoury items	1		1	•	1	1		1		1	1	1	•	•