



**FRENCH
BROTHERS**

Allergen Advice

Issue 2 March 2015

To assist customers and comply with new allergen requirements for caterers we have detailed allergens present in our published menus. The following list will be updated as menus or suppliers change.

Naturally if any of our customers have specific needs or require further advice please contact us on 01753 851900, as we can often provide alternative menus for guests with specific allergies.

Effective from 13th December 2014

We are working from guidelines provided by our local authority as published http://www.rbwm.gov.uk/web/eh_services_food.htm where they have identified 14 allergens:

Fish, Crustaceans, Molluscs, Nuts, Peanuts, Milk, Eggs, Soybeans, Celery (including celeriac), Mustard, Sesame seeds, Lupin, Sulphur dioxide (also known as sulphites), Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut).

Group Hire Brochure

MENU AS PUBLISHED	POTENTIAL ALLERGEN
MC1 - Morning coffee Freshly brewed coffee or tea	Milk
MC2 - Morning coffee Freshly brewed coffee or tea Assorted mini Danish pastries Shortbread biscuits	Nuts, Peanuts, Sesame seeds, Soybeans, Milk, Gluten, Eggs
FB1 - Sausage breakfast roll Fresh bread roll with Lincolnshire sausage Cup of tea or coffee	Gluten, Milk
FB2 - Bacon breakfast roll Fresh bread roll with succulent smoked back bacon, Cup of tea or coffee	Gluten, Milk,
FW1 - Ham and cheese ploughmans English Cheddar cheese, Slice of finest ham, Coleslaw, Green salad with tomatoes, Pickles and chutneys Roll & butter, Slice of cake, Cup of tea or coffee	Gluten, Milk, Soybeans, Egg, Nuts, Sulphur dioxide (also known as sulphites)
FT1 - Traditional cream tea Two fruit scones, Jam and clotted cream, Cup of tea or coffee	Gluten, Milk, Eggs
FT2 - Tea tray Round of savoury sandwiches, Scone with butter and jam, Slice of cake, Packet of biscuits, Cup of tea or coffee	Nuts, Sesame seeds, Soybeans, Milk, Gluten, Eggs

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Trip 26 - Historic steamboat lunch cruise Hearty English pub style ploughmans English Cheddar cheese, slice of finest ham, Pork pie, coleslaw, Green salad with apples and tomatoes, Pickled onion, gherkins & pickle, roll & butter, Slice of cake	Soybeans, Milk, Gluten, Nuts, Egg, Sulphur dioxide
Trip 26 - Historic steamboat tea cruise Selection of premier deep filled sandwiches, Hand made scone with butter, clotted cream & jam, Individual fruit tartlet, Biscuits with a cup of tea or coffee	Milk, Gluten, Eggs, Nuts, Soybeans, Sesame seeds
Trip 29 - Bird and wildlife lunch cruise Hearty English pub style ploughmans English Cheddar cheese, slice of finest ham, Pork pie, coleslaw, Green salad with apples and tomatoes, Pickled onion, gherkins & pickle, roll & butter, Slice of cake	Soybeans, Milk, Gluten, Nuts, Egg, Sulphur dioxide
Trip 29 - Bird and wildlife tea cruise Selection of premier deep filled sandwiches, Hand made scone with butter, clotted cream & jam, Individual fruit tartlet, Biscuits with a cup of tea or coffee	Milk, Gluten, Eggs, Nuts, Soybeans, Sesame seeds
Trip 30 - Autumn colours lunch cruise Hearty English pub style ploughmans English Cheddar cheese, slice of finest ham, Pork pie, coleslaw, Green salad with apples and tomatoes, Pickled onion, gherkins & pickle, roll & butter, Slice of cake	Soybeans, Milk, Gluten, Nuts, Egg, Sulphur dioxide
Trip 30 - Autumn colours tea cruise Selection of premier deep filled sandwiches, Hand made scone with butter, clotted cream & jam, Individual fruit tartlet, Biscuits with a cup of tea or coffee	Milk, Gluten, Eggs, Nuts, Soybeans, Sesame seeds
Trip 28 - Sunday lunch cruise Homemade soup of the day Traditional Sunday roast lunch Chef's dessert	Sesame seeds, Gluten, Nuts, Milk, Egg
Trip 2 - Magna Carta tea cruise Two fruit scones, Jam and clotted cream, Cup of tea or coffee	Gluten, Milk, Eggs
Trip 3 - Magna Carta lunch cruise (cold) English Cheddar cheese, Slice of finest ham, Coleslaw, Green salad with tomatoes, Pickles and chutneys Roll & butter, Slice of cake, Cup of tea or coffee	Gluten, Milk, Soybeans, Egg, Nuts, Sulphur dioxide

Trip 10 - Maidenhead lunch cruise English Cheddar cheese, Slice of finest ham, Coleslaw, Green salad with tomatoes, Pickles and chutneys Roll & butter, Slice of cake, Cup of tea or coffee	Gluten, Milk, Soybeans, Egg, Nuts, Sulphur dioxide
Trip 11 - Maidenhead tea cruise Two fruit scones, Jam and clotted cream, Cup of tea or coffee	Gluten, Milk, Eggs
Trio 25 - Santa special lunch cruise Mulled wine, Hot soup of the day, Roast turkey, Roast potatoes, Brussels sprouts, Carrots, Pigs in blankets, Traditional stuffing, Sherry gravy, Christmas pudding and brandy sauce, Tea or coffee with mince pie	Nuts, Peanuts Milk, Egg Soybeans Sesame seeds Sulphur dioxide Gluten
Trip 31 - Royal garden river cruise (option1) Two fruit scones, Jam and clotted cream, Cup of tea or coffee	Gluten, Milk, Eggs
Lunch served at Savill Garden	Please refer to Savill Garden for advice
Trip 31 - Royal garden river cruise (option2) English Cheddar cheese, Slice of finest ham, Coleslaw, Green salad with tomatoes, Pickles and chutneys Roll & butter, Slice of cake, Cup of tea or coffee	Gluten, Milk, Soybeans, Egg, Nuts, Sulphur dioxide
Afternoon tea served at Savill Garden	Please refer to Savill Garden for advice
Bekonscot model village lunch cruise English Cheddar cheese, Slice of finest ham, Coleslaw, Green salad with tomatoes, Pickles and chutneys Roll & butter, Slice of cake, Cup of tea or coffee	Gluten, Milk, Soybeans, Egg, Nuts, Sulphur dioxide
Trip 27 Steamboat tea cruise Selection of premier deep filled sandwiches, Hand made scone with butter, clotted cream & jam, Individual fruit tartlet, Biscuits with a cup of tea or coffee	Milk, Gluten, Eggs, Nuts, Soybeans, Sesame seeds
Vintage lunch cruise Hearty English pub style ploughmans English Cheddar cheese, slice of finest ham, Pork pie, coleslaw, Green salad with apples and tomatoes, Pickled onion, gherkins & pickle, roll & butter, Slice of cake	Soybeans, Milk, Gluten, Nuts, Egg, Sulphur dioxide
Vintage tea cruise Selection of premier deep filled sandwiches, Hand made scone with butter, clotted cream & jam, Individual fruit tartlet, Biscuits with a cup of tea or coffee	Milk, Gluten, Eggs, Nuts, Soybeans, Sesame seeds
Trip 3 - Magna Carta lunch cruise (hot) Delicious home made shepherds pie Selection of fresh vegetables, Gravy, Roll & butter, Home made apple pie, Fresh cream, Cup of tea or coffee	Milk, Gluten, Eggs, Nuts, Sesame seeds,
Trip - 5 Jungle book cruise hot dog snack with a drink	Milk, Gluten, Eggs, Sulphur dioxide

Trip 8 - Windsor tea cruise Two fruit scones, Jam and clotted cream, Cup of tea or coffee	Gluten, Milk, Eggs
Trip 9 - Windsor lunch cruise (cold) English Cheddar cheese, Slice of finest ham, Coleslaw, Green salad with tomatoes, Pickles and chutneys Roll & butter, Slice of cake, Cup of tea or coffee	Gluten, Milk, Soybeans, Egg, Nuts, Sulphur dioxide
Trip 9 - Windsor lunch cruise (hot) Delicious home made shepherds pie Selection of fresh vegetables, Gravy, Roll & butter, Home made apple pie, Fresh cream, Cup of tea or coffee	Milk, Gluten, Eggs, Nuts, Sesame seeds

Web only

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Afternoon tea hamper Half a round of luxury deep filled Ham & Salad sandwiches. Half a round of luxury deep filled Cheese & Salad sandwiches. 2 Giant country scones with butter, preserves & clotted cream British shortbread biscuits, Tea or Coffee	Nuts, Peanuts Milk, Egg, Soybeans Sesame seeds Sulphur dioxide Gluten
Vegetarian afternoon tea hamper Vegetarian option will include 2 rounds of the Cheese Salad sandwiches	Nuts, Peanuts Milk, Egg, Soybeans Sesame seeds Sulphur dioxide Gluten
Jug of Pimms	none known
Raboso Spumante Rosé	Sulphites
Pasqua Prosecco Treviso DOC	Sulphites
Jules Feraud Champagne	Sulphites

Party packages

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Riverboat Shuffle Barbecued chicken, jacket potato, selection of 3 salads, roll and butter, Chef's selection of desserts	Nuts, Milk, Egg Soybeans Sesame seeds Gluten
Riverboat Shuffle Plus Barbecued chicken, sausage & burger, jacket potato, selection of 4 salads, roll and butter, hef's selection of desserts	Nuts, Milk, Egg Soybeans Sesame seeds Gluten
Riverboat Shuffle Deluxe Minted lamb kebabs, rib eye steak, American style beefburger, Lincolnshire sausage, jacket potato, selection of 4 salads, roll and butter, Chef's selection of desserts	Nuts, Milk, Egg Soybeans Sesame seeds Gluten
Summer Sensation Selection of deep filled sandwiches Crispy chicken fillets with a salsa dip Selection of quiche fingers Vegetarian samosas Sausage rolls Mini beef Wellington American pizza bites	Nuts, Milk, Egg Fish, Crustaceans Sesame seeds Gluten
Summer Sensation Plus Assorted gourmet sandwiches Cumberland sausages with Dijon mustard, Chicken saté & peanut dip Tortilla bites, Swiss cheese and mushroom tartlets, Stuffed jalapeño peppers, Parmesan cheese choux buns	Nuts, Peanuts, Milk, Egg Fish, Crustaceans Sesame seeds Gluten,
Hawaiia Night Glazed ham with pineapple Coconut chicken, Mediterranean vegetable kebabs, marinated in BBQ sauce, Hawaiian spare ribs, Florida salad, Tomato, cucumber & mint salad, Mixed leaf salad, Potato and chive salad, Roll and butter Chef's selection of desserts	Nuts, Milk, Egg Soybeans Sesame seeds Gluten, Celery (including celeriac)
Hen Party Selection of deep filled sandwiches Crispy chicken fillets with salsa, Selection of quiche fingers, Vegetarian samosas, Sausage rolls, Battered vegetables with sweet chilli dip, Pizza bites, Prawn parcels	Nuts, Milk, Egg Fish, Crustaceans Sesame seeds Gluten
Live While Youre Young (Options) FF1 Finger Buffet Selection of deep filled sandwiches Crispy chicken fillets with salsa Selection of quiche fingers, Vegetarian samosas, Sausage rolls, Vegetable parcels with a sweet chilli dip Pizza bites, Prawn parcels BBQ BQ1 Sausage and burger, Selection of Chefs salads, Jacket potato Roll & butter	Fish, Crustaceans Nuts, Peanuts Milk, Egg Celery (including celeriac) Mustard Sesame seeds Sulphur dioxide Gluten

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Caribbean Sounds Tiger prawns and clam medley with a lime and ginger dressing Baked ham with fresh pineapple Louisiana lemon and pepper salmon fillets, Caribbean jerk chicken breasts Fiesta quiche, New potatoes Mixed leaf salad, Caribbean pasta salad, Tomato and cucumber salad with mint, Carrot, nut and raisin salad Rolls and butter, Mango and passion fruit, cheesecake, Key lime pie	Crustaceans, Molluscs Nuts, Milk, Egg, Celery (including celeriac) Mustard, Sesame seeds Gluten
New Orleans Jazz Cruise Cajun chicken quarters, Lamb kebabs, Chargrilled vegetable kebabs Corn on the cob, Jacket potatoes Green salad, Coleslaw, Tomato and onion salad, Roll and butter Chocolate fudge cake, or Fresh fruit salad	Nuts, Peanuts, Milk Egg, Soybeans Sulphur dioxide Gluten
Murder on the Thames Breast of duck with wild mushroom and tarragon sauce, Courgette and herb risotto, Chef selection of potatoes, and seasonal vegetables Death by chocolate	Nuts, Peanuts, Milk, Egg Soybeans, Sesame seeds, Gluten
Riverboat Shuffle Disco Cruise Barbecued chicken, or vegetarian kebabs, Jacket potato, Selection of 3 salads, Chef's selection of desserts	Nuts, Peanuts, Milk, Egg, Sesame seeds Celery (including celeriac), Gluten
Shaken Not Stirred Roast beef with horseradish sauce Coronation chicken with rice Seafood platter with citrus dip Mushroom and Gruyere quiche New potato salad, Tomato and red onion salad, Mixed leaf salad Coleslaw, Roll and butter Chef's selection of desserts	Fish, Crustaceans Molluscs, Nuts, Peanuts Milk, Egg, Soybeans Celery (including celeriac) Mustard, Sesame seeds Gluten
Night fever Chicken Dijonnaise, Mushroom stroganoff, Rice, Mixed salad Caesar salad, Roll and butter Lemon meringue with cream	Nuts, Peanuts, Milk, Egg, Mustard, Sesame seeds Gluten
Monte Carlo (canapes)	Fish, Crustaceans Nuts, Milk, Egg, Mustard, Sesame seeds Gluten
Monte Carlo (main meal) Coq au vin, Lasagne verdi Vegetarian mushroom pasta bake Garlic petit pain, New potatoes Italian mixed salads, Selection of continental breads, Tiramisu Black cherry chocolate gateaux	Nuts, Peanuts Milk, Egg, Soybeans Mustard, Sesame seeds Gluten

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Go Racing Lamb cutlets with fresh rosemary Seasoned rump steak, Mediterranean vegetable kebabs, BBQ spare ribs, Hot new potatoes, Tomato, mozzarella, onion & fresh basil salad Homemade crunchy coleslaw Mixed leaf salad, Roll & butter Selection of desserts	Nuts, Peanuts Milk, Egg, Soybeans Sesame seeds Gluten
In Steam in Style Duck and fig terrine wrapped in Parma ham, Roasted quail with watermelon & vinaigrette dressing Baked salmon and asparagus tart Sliced sirloin with Worcester and honey sauce, Roasted vegetable and Wensleydale pitiver, Chargrilled vegetable terrine, Mixed green salad with a Dijon and honey dressing Rocket and minted feta pasta salad Homemade crunchy coleslaw Tangy orange and chicory salad Tomato and red onion salad Selection of continental breads and butter, Farmhouse cheese board with biscuits, Dairy cream and strawberry tart, Chocolate profiterole torte	Milk, Egg, Gluten, Sulphur dioxide, Fish, Celery, Mustard, Eggs, Peanuts
Coronation & Jubilee River Package	Please refer directly with Windsor Racecourse

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Christmas package option 1 Chicken liver pate with seasonal leaves & red onion marmalade or Curried parsnip soup with croutons (v), Traditional roast turkey with all the trimmings and sherry gravy or Rump steak braised in red wine with thyme and chestnuts or Red Onion & Goats Cheese Bundle (v), All of the above served with roast potatoes & chefs selection of seasonal vegetables, Christmas pudding with brandy sauce or Yule log with vanilla cream or Tangy lemon tart with raspberry coulis, Coffee and mince pies	Nuts Peanuts Milk Egg Soybeans Sesame seeds Sulphur dioxide Gluten
Vegetarian alternative to Opt 1	Gluten, Milk
Christmas package option 2 BBQ turkey, chipolata sausage, New potatoes, Waldorf salad, Tomato and grape salad, Coleslaw, traditional stuffing, Christmas pudding and brandy sauce or, Yule log and cream, Coffee and mince pies	Nuts, Peanuts Milk, Egg, Soybeans Celery, Mustard Sesame seeds Sulphur dioxide Gluten
Vegetarian alternative to Opt 1	Gluten, Milk
Christmas Joiner Party Fan of Melon with a Raspberry Coulis, Roast Turkey in Sherry Gravy, Carrots, Brussels Sprouts, Traditional Stuffing, Sausage and Bacon Roll Roast Potatoes, Roll & Butter, Christmas Pudding and Brandy Sauce or Yule Log and Cream Coffee and Mince Pie	Nuts Peanuts Milk Egg Soybeans Sesame seeds Sulphur dioxide Gluten
Bucks fizz alternative to mulled wine	Sulphites
Winter Warmer Chilli con carne served with rice Roll and butter, Apple pie with whipped cream	Nuts, Milk Egg, Sesame seeds Sulphur dioxide Gluten

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Wedding Package	
Wedding breakfast menu selector:	
STARTERS:	
Sliced smoked salmon on a bed of rocket with a lemon drizzle	Fish
Chefs homemade soup of the day (V) (GF)	Celery
Fresh fig and parma ham with lemon and honey dressing	No Allergens
Sliced smoked duck with baby spinach & an orange and lime dressing	No Allergens
Chicken liver cognac pate	Milk, Sulphur dioxide
Chargrilled vegetable salad with sweet pepper coulis (V)	No Allergens
MAIN COURSES:	
Roasted rack of lamb with a herby stuffing and red wine jus	Nuts, Peanuts, Gluten
Supreme of chicken with roasted peppers and chorizo	Milk, Gluten, Celery
Medallion of beef with a stilton biscuit and Madeira jus	Egg, Milk, Gluten
Poached sea trout with sorrel hollandaise	Fish, Egg, Milk,
Pork tenderloin with a creamy juniper berry sauce	Milk
Supreme of salmon served with a light sorrel and king prawn cream sauce	Fish, Crustaceans, Milk
Crispy spiced duck with ginger & honey	No Allergens
Fresh pea risotto topped with rocket (V)	Milk
Fennel & chestnut roast with cranberry relish (V)	Nuts, Peanuts, Milk Egg, Celery (including celeriac), Sesame seeds Sulphur dioxide, Gluten
DESSERTS	
Raspberry & white chocolate mousse Passion fruit creme brulee Lemon cheesecake Chocolate truffle torte Summer pudding	Egg, Milk, Gluten, Soy-beans
Fresh fruit salad	No Allergens
Evening party menu:	
Evening finger buffet to include: Selection of deep filled sandwiches Crispy chicken fillets with salsa Selection of quiche fingers Vegetarian samosas Sausage rolls Vegetable parcels with sweet chilli dip Pizza bites Prawn parcels	Fish, Crustaceans Nuts, Peanuts Milk, Egg Celery (including celeriac) Mustard Sesame seeds Sulphur dioxide Gluten

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MENU AS PUBLISHED	POTENTIAL ALLERGEN
Morning Coffee:	
MC1 Freshly brewed coffee or tea	Milk
MC2 Freshly brewed coffee or tea Assorted mini Danish pastries Shortbread biscuits	Nuts ,Gluten, Milk ,Egg Soybeans
Appetisers & breakfasts	
FA2 Almond Danish, Pain au chocolat, Pain au raisin, Muffins, Croissant with butter & preserves, Platter of fresh fruit, Freshly brewed tea or coffee	Nuts ,Gluten, Milk ,Egg Soybeans
FA3 Oak smoked bacon, Cumberland sausage, Tomatoes, Poached egg Mushrooms, Baked beans Freshly baked rolls, Freshly brewed tea or coffee	Sesame seeds ,Gluten, Milk ,Egg
FA4 Tortilla chips with salsa Crudités with a selection of dips Peanuts and crisps Stuffed olives and gherkins	Peanuts ,Gluten, Milk Egg Sulphur dioxide
FA5 Selection of freshly baked rustic bread sticks with flavoured oils and balsamic vinegar, Marinated olives Harissa almonds, Root vegetable crisps	Gluten, Milk, Nuts, Egg Sulphur dioxide, Mustard
Afternoon Teas:	
FT3 Selection of deep filled sandwiches Fruit scones with butter, preserves & clotted cream Selection of luxury biscuits Freshly brewed tea or coffee	Gluten, Milk, Fish Crustaceans, Egg Sulphur dioxide
FT4 Assortment of deep filled sandwiches Luxury country scones with butter preserves & clotted cream, Short- bread fingers, Selection of afternoon tea cakes and tarts, Freshly brewed tea or coffee	Gluten, Milk, Fish Crustaceans, Egg Sulphur dioxide, Nuts Peanuts

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Cold Fork Buffets:	
Boatmans Hearty Buffet: Crusty French bread with butter Hunks of finest English Cheddar cheese, Pork pie & Scotch egg segments, Whole tomatoes, Large spiced pickled onions along with gherkins, piccalilli and Branston pickle, Slices of honey roast ham Mixed leaf salad with apple slices Coleslaw Individual fruit pies for dessert	Gluten, Milk, Fish Crustaceans, Egg Sulphur dioxide, Nuts Peanuts
Cold fork Buffet - menu selector:	
MAIN COURSES:	
Breast of chicken in a coronation sauce	Nuts, Peanuts, Milk, Egg Mustard , Gluten
Glazed honey roast ham	No Allergens
Dressed whole salmon	Milk, Egg Mustard, Fish, Crustaceans
Sliced roast sirloin	No Allergens
Crispy duck salad	Milk, Egg, Mustard, Gluten Soybean, Sesame seeds
Chicken and pomegranate salad	No Allergens
Crab and leek flan	Milk, Egg Mustard, Crus- taceans, Gluten
Guinea fowl and pancetta salad with pistachios	Soybeans, Celery, Gluten
Seafood platter	Fish, Crustaceans, Molluscs
Roasted pepper stuffed with pesto roasted vegetables (V)	Nuts, Milk, Gluten
Roquefort, spinach and baby onion flan (V)	Milk, Egg, Gluten
Asparagus and walnut tartlet (V)	Nuts, Milk, Egg, Gluten
SALADS:	
Caesar salad	Nuts, Milk, Soybeans, Gluten, Sulphur dioxide
Pickled fennel with mustard seeds	Mustard
Rocket & parmesan shavings	Milk, Sulphur dioxide
Crunchy coleslaw	Egg
Potato & chive	Egg
Mediterranean pasta salad	Celery, Egg, Gluten
Mixed leaf salad	No Allergens
Roasted vegetables with coriander and lime dressing	No Allergens
Greek salad	Milk, Mustard
Seasoned hot new potatoes	No Allergens
Roll and butter	Gluten, Milk
DESSERTS	
Chef's selection of desserts	Milk, Egg, Gluten, Nuts
Fresh fruit salad (optional_	No Allergens
Strawberries and cream (optional)	Milk

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Hot Fork Buffets - menu selector:	
MAIN COURSES:	
Rosemary lamb with pot roasted vegetables	Gluten, Celery
Chicken forestiere	Milk
Breast of duck with wild mushroom & tarragon sauce	Milk, Gluten
Creamy pork stroganoff	Milk, Mustard
Thai green chicken curry with rice	Gluten
Entrecote steak braised in red wine, thyme and chestnut	Gluten, Sulphur dioxide
Chilli con carne	Gluten
Spinach and mushroom roulade (V)	Milk, Eggs, Gluten
Baked salmon with creamy sorrel sauce	Milk
Courgette and herb risotto (V)	Milk, Gluten
VEGETABLES:	
Seasonal vegetables and potatoes chosen by our Head Chef	No Allergens
Roll and butter	Gluten, Milk
DESSERTS Selection of desserts	Nuts, Peanuts Milk, Egg, Soybeans Sulphur dioxide Gluten
Fresh fruit salad	No Allergens

Canapes:	
CP1	
Cajun chicken with apricot prune and raisins on croute	Sulphur dioxide Gluten, Milk
Carpaccio of beef with black olive tapenade, rocket and parmesan	Gluten, Milk
Tricolor of salmon nori tower	Gluten, Milk, Fish, Sesame seeds
King prawns with sweet chilli and fresh herbs	Sulphur dioxide, Egg Gluten, Milk, Crustaceans
Goats cheese and caramelised red onion with walnut on brown crostini (V)	Sulphur dioxide Nuts, Milk
Italian bruschetta with sundried tomato, mint oil, pine nuts and basil (V)	Gluten
CP2	
Pink lamb fillet topped with lime pickle on rice cake	Sulphur dioxide Mustard, Milk
Duck confit with plum and spring onion on triangle walnut croute	Gluten, Milk, Nuts, Sulphur dioxide
Rose of smoked salmon with keta and crème fraiche on blini	Milk, Fish, Egg
Crayfish with avocado salsa and polenta	Sulphur dioxide, Egg Milk, Crustaceans
Tartlet of blue cheese with pear and walnuts (V)	Gluten, Milk, Soybeans, Nuts
Wild mushroom frittata with portobello mushrooms and red peppers(V)	Milk

MENU AS PUBLISHED	POTENTIAL ALLERGEN
Formal Dining - Menu selector	
STARTERS:	
Sliced smoked salmon on a bed of rocket with a lemon drizzle	Fish
Chefs homemade soup of the day (V)(GF)	Celery
Fresh fig and parma ham with lemon and honey dressing	No Allergens
Sliced smoked duck with baby spinach & an orange and lime dressing	No Allergens
Chicken liver cognac pate	Milk, Sulphur dioxide
Chargrilled vegetable salad with sweet pepper coulis (V)	No Allergens
MAIN COURSES:	
Roasted rack of lamb with a herby stuffing and red wine jus	Nuts, Peanuts, Gluten
Supreme of chicken with roasted peppers and chorizo	Milk, Gluten, Celery
Medallion of beef with a stilton biscuit and Madeira jus	Egg, Milk, Gluten
Poached sea trout with sorrel hollandaise	Fish, Egg, Milk,
Pork tenderloin with a creamy juniper berry sauce	Milk
Supreme of salmon served with a light sorrel and king prawn cream sauce	Fish, Crustaceans, Milk
Crispy spiced duck with ginger & honey	No Allergens
Fresh pea risotto topped with rocket (V)	Milk
Fennel & chestnut roast with cranberry relish (V)	Nuts, Peanuts, Milk Egg, Celery (including celeriac), Sesame seeds Sulphur dioxide, Gluten
DESSERTS Raspberry & white chocolate mousse Passion fruit creme brulee Lemon cheesecake Chocolate truffle torte Summer pudding	Egg, Milk, Gluten, Soybeans
Fresh fruit salad	No Allergens

BBQs:	
BQ1 Sausage and Burger, Selection of Chefs Salads, Jacket Potato	See following table
BQ2 Chicken portion, Jacket potato Mixed Leaf Salad, Coleslaw Tomato, cucumber and onion salad	See following table
BQ3 8oz Sirloin steak, Succulent shrimp Tossed salad, Hot new potatoes	See following table
BQ4 Minted lamb kebab, American style beef burger, Marinated chicken piece Corn on the cob, Jacket potato Mixed leaf salad, Tomato and coriander salad, Spicy rice salad, Coleslaw	See following table
BQ5 Sirloin steak, Lamb chop, Pork and leek sausage, Barbecue spare rib Jacket potato, Caesar salad, Coleslaw, Baby beetroot, Pasta salad,	See following table
BQ(v) - bbq items Vegetarian sausage Roasted corn on the cob Mediterranean vegetarian kebab Vegetarian quarter pounder	See following table
BQ(v) - salads Salad, potato choice and dessert within your main barbecue menu.	See following table
All BBQs Roll & butter	See following table
Desserts with BBQs (not BQ1) Selection of desserts	See following table

BBQ meat and vegetarian cooked items:	
Burger	Soybean, sulphur dioxide
Chicken portion	no allergens
8oz Sirloin steak,	no allergens
Succulent shrimp	Crustacean
Minted lamb kebab,	Soybean, gluten
Corn on the cob,	no allergens
Lamb chop	no allergens
Pork and leek sausage	Gluten, sulphur dioxide
Barbecue spare rib	Soybean, Gluten
Vegetarian sausage	Gluten
Mediterranean vegetarian kebab	no allergens
Vegetarian quarter pounder	Gluten, sulphur dioxide
Salads:	
Caesar salad	Milk, eggs, soybean, gluten
Tossed salad	no allergens
Coleslaw	Milk, eggs
Baby beetroot	no allergens
Pasta salad	Gluten, mustard
Mixed leaf salad	no allergens
Tomato and coriander salad	no allergens
Spicy rice salad	Mustard
All BBQs Roll & butter	Milk, gluten
Hot new potatoes	no allergens
Jacket Potato	no allergens
Desserts with BBQs Chefs selection from	
Apple norm	Gluten, Egg
Profiterole tart	Gluten, Egg
Chocolate fudge cake	Gluten, Egg, Soybean Milk, Nuts, Peanuts
Strawberry gateaux	Gluten, Soybean Milk, Egg, sulphur dioxide
Passon cake	Gluten, Soybean Milk, Sulphur dioxide

Finger Buffets:	
FF1 Evening finger buffet to include: Selection of deep filled sandwiches Crispy chicken fillets with salsa Selection of quiche fingers, Vegetarian samosas Sausage rolls, Vegetable parcels with sweet chilli dip, Pizza bites Prawn parcels	Fish, Crustaceans Nuts, Peanuts Milk, Egg Celery (including celeriac) Mustard Sesame seeds Sulphur dioxide Gluten
FF2 Selection of deep filled sandwiches Bruschetta topped with juicy plum tomato, fresh basil and mozzarella Cajun chicken wings, Cocktail sau- sages with honey and mustard dip Chicken sate with peanut dip Butterfly prawns, Mini fishcakes with sweet chilli dip, Mini savoury quiche	Fish, Crustaceans Nuts, Peanuts Milk, Egg Celery (including celeriac) Mustard Sesame seeds Sulphur dioxide Gluten
FF3 King prawns served with garlic may- onnaise, salsa & sweet chilli dips Selection of deep filled sandwiches Skewered chicken tikka with a yoghurt and mint dip, Crispy duck and hoisin spring rolls, Vegetable parcels Wings of fire, Savoury Indian selection, Mini smoked salmon and cream cheese bagels, Cumberland sausages with Dijon dip, Exotic fruit platter	Fish, Crustaceans Nuts, Peanuts Milk, Egg Celery (including celeriac) Mustard, Soybeans Sesame seeds Sulphur dioxide Gluten