

Allergen Tracking

Updated: 07/04/2026

Approved by: Mark/Liam (Senior Kitchen Team)

What to do

List all menu items and record against each any allergen.

Menu item	Cereals Containing Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
FOOD & DRINK GUIDE – RECEPTION CLASSIC CANAPES															
Parma Ham															
Mini Yorkshire Pudding Rare Roast Beef															
Mini Sausage & Mash															
Beef Carpaccio Crostini															
Tortilla Espanola Skewer				M	M										
Smoked Duck Spring Roll		M	M												
Coronation Chicken Mini Naan															
Thai Fishcake															
Prawn Cocktail															
Smoked Mackerel Pate Crostini															
Smoked Salmon Blini															
Goats Cheese Crostini (V)															
Iman Byaldi & Mint Yoghurt Crostini (V)															
Mini Coriander Potato Cake (V)															
Mini Bombay Potato Cake & Saag Paneer (V)															
Wild Mushroom & Black Truffle Arancini (VE)															
Tomato Bruschetta (VE)															
Crushed Avocado Blini (VE)															
Porcini Mushroom Tartlet (VE)															

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FOOD & DRINK GUIDE – RECEPTION SKEWER CANAPES															
Jerk Chicken Skewers				R											R – sour cream
Lamb Kofta Skewer															
Chicken Tikka Skewer		M	M			M									
Sweet & Sour Pork Belly Skewer															
Cheeseburger Skewer															
Burger Sauce Dip															
Feta, Tomato & Mint Skewer (V)															
Feta, Tomato & Mint Skewer (VE)															
Watermelon, Feta & Olive Skewer (V)						M						M	M		
Watermelon, Feta & Olive Skewer (VE)						M						M	M		
Cherry Tomato, Bocconcini, Basil Oil Skewer (V)															
RECEPTION TRADITIONAL CANAPES															
Teriyaki Seared Tuna Skewer		M	M												
Soy & Mirin Cured Salmon Skewer	M														
Prosciutto & Truffled Asparagus Wrap															
Chicken Caesar Crostini															
Beef Carpaccio Wrap															
RECEPTION CANAPE SHOOTERS															
Panko Chicken & Katsu Curry															
King Prawn & Bloody Mary															
Gazpacho (V)															
Onion Bhaji & Carrot & Coriander Shot (VE)															

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FOOD & DRINK GUIDE – RECEPTION CRISPY CUP OR CHOUX BUN CANAPES															
Crispy Cup					M										
Choux Bun															
Butter Chicken & Mango Chutney															
Basil Chicken & Sun Blushed Tomato															
Asian Beef Salad														M	
Prawn Cocktail & Marie Rose Sauce															
Beetroot Cured Salmon															
Caramelized Onion & Goats Cheese (V)															
Greek Salad (V)															
Wild Mushroom & Truffle Aioli (VE)															
Guacamole & Mango Salsa (VE)															
Kachumber Salad (VE)															
JARCUTERIE															
Chorizo & Olive Skewer															
Milano Salami & Pickled Cauliflower Skewer															
Serrano Ham Wrapped Grissini															
Mixed Nuts															
Mature Cheddar															
Pickled Watermelon															
Bocconcini Pearls															
Pickled Pears / Cornichons															
RUSTIC SNACK TABLE															
Crisps / Crispy Corn / Gourmet Popcorn															
Nuts															
Pretzels															

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FOOD & DRINK GUIDE - STARTERS															
Bread Roll and Butter															VE and GF on request
Olives															
Chicken Liver Parfait	R		M												R – serve GF bread
Ham Hock Terrine															GF – remove piccalilli and serve GF bread
Oak Smoked Duck															
Classic Prawn Cocktail															
Smoked Mackerel Pâté															
Beetroot Cured Salmon															
Blue Cheese Croquettes (V)															
Minted Pea Soup	R			R											VE by removing pancetta. GF remove croutons
Roasted Carrot & Coriander Soup (VE)															
Heirloom Tomato Tarte Fine (VE)															
Pan Seared Scallops															
Classic Beef Carpaccio (N)															
Chargrilled Asparagus (V)															
Burrata & Heritage Tomatoes (V)															
Slow Cooked Heritage Beetroot (VE)															
Meze Sharing Board (V)															
ADD Halloumi															

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FOOD & DRINK GUIDE – MAINS															
Breast of Chicken															
Rump of Lamb															
Wild Boar Sausages															
Tudor Beef Roast	R			R				R							R - Yorkie
Tudor Pork Roast	R			R				R							R - Yorkie
Tudor Lamb Roast	R			R				R							R - Yorkie
Tudor Chicken Roast	R			R				R							R - Yorkie
Tudor Nut Roast	R	M		R				R							R - Yorkie
Traditional Pie & Mash															
Crispy Pork Belly															
Confit Duck Leg															
Pan Roasted Cod															
Herb Crusted Haddock															
Pan Fried Gnocchi (VE)															GF on request
Grilled Cauliflower Steak (VE)															
Butternut Squash & Sage Risotto (VE)															
Roasted Beef Striploin															
Rosemary Braised Lamb Shank															
Pan-fried Salmon															
Butternut Squash Wellington (VE)															
Vegan Lasagne (VE)															

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FOOD & DRINK GUIDE - DESSERTS															
Chocolate Delice & Mocha Mousse	R														R - Biscotti
Apple & Berry Crumble															
Sticky Toffee Pudding															
White Chocolate Cheesecake	R														R - Shortbread Base
Eton Mess															
Vegan Ice Cream (VE)															
Mixed Sorbets Selection (VE)															
Passion Fruit Crème Brulé	R														R - Shortbread
Tart Au Citron															
Black Forest Gateaux															
Chocolate Tiramisu			R												R - Macaron
Fresh Raspberry Tart															
Chocolate Fondant (VE)															
Cheese Course	R		M									M	R		R - Crackers - GF on request R - Celery MILK in crackers
SHARING DESSERTS - ADD ONS															
Milkshake & Cookies Platter															
Vanilla Milkshake															
Chocolate Milkshake															
Strawberry Milkshake															
Banana Milkshake															
Chocolate Chip Cookie															
White Choc Chip Cookie															
White Choc & Raspberry Cookie															

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FOOD & DRINK GUIDE – SHARING DESSERTS															
Lemon Posset & Oat Crumble Pot (V)															GF upon request
Lemon Posset & Oat Crumble Pot (VE)															GF upon request
Mocha Mousse & Biscotti Crumble Pot (V)															
Apple & Berry Crumble Pot (V)															GF upon request
Apple & Berry Crumble Pot (VE)															GF upon request
Strawberry Eton Mess Pot (V)															
Banoffee Pie Pot (V)															
Banoffee Pie Pot (VE)															
Fruit Jelly & Custard Pot (V)															
Fruit Jelly & Custard Pot (VE)															
Raspberry Jelly Shot Pot (V)															
Raspberry Jelly Shot Pot (VE)															
Chocolate Tiramisu (V)															
Berry Pavlova															
Bailey's Choux Bun															
Mini Raspberry Tart with crème pâtissier (V)															
Mini Lemon Meringue Tart (V)															
Mini Berry Cheesecake (VE)		M	M	M				M							
Mini Red Velvet Cake (VE)															
SHARING DESSERTS – ADD ONS															
Fresh Fruit Platter (VE)															
Macaron Platter	M	M													

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FOOD & DRINK GUIDE – CHILDRENS MENU															
STARTERS															
Tomato Soup (V)															
Cucumber and Carrot Sticks (VE)															
MAINS															
Beef Burger															
Oven Roasted Sausage	M														
Chicken Goujons															
Fish Goujons															
Macaroni Cheese (V)								M							
Margherita Pizza (V)															
Children’s Roast Beef	R			R				R							R - Yorkie
Children’s Roast Pork	R			R				R							R - Yorkie
Children’s Roast Lamb	R			R				R							R - Yorkie
Children’s Roast Chicken	R			R				R							R - Yorkie
Children’s Roast Nut (V)	R	M		R				R							R - Yorkie
DESSERTS															
Ice Cream															

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FOOD & DRINK GUIDE – HOT FORK BUFFET															
MAINS															
Beef Bourguignon															
Chilli Con Carne															
Beef Lasagna					M	M									
Thai Green Vegetable Curry (VE)															
Thai Green Chicken Curry															
Jerk Chicken															
Jerk Pork															
Curry goat															
Coq au vin	R														R – swap with GF flour
Escovitch Fish															
Honey Roasted Jerk Salmon															
Aubergine Parmigiana (V)															
Root Vegetable Tagine (VE)															
Mushroom Stroganoff (VE)															
Roasted Mediterranean Veg Lasagna (V)															
Roasted Mediterranean Veg Lasagna (VE)															

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FOOD & DRINK GUIDE – INDIAN FORK BUFFET															
MAINS															
Chicken Chatt Masala		M	M												
Chicken Tikka Masala		M	M			M									
Butter Chicken															
Lamb Jalfrezi															
Lamb Rogan Josh			M			M									
Lamb Dhansak															
Goan Prawn Curry															
Keralan Cod															
Spinach & Paneer Curry (V)															
Sholay Saag (VE)															
Kashmiri Rajma Masala (VE)															
Goan Khatkhate (VE)															
Plain Rice (VE)															

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FOOD & DRINK GUIDE – BUFFETS															
BBQ															
4oz Beef Burger															
Brioche Bun (VE)				M	M			M							
Chicken Skewer															
Pitta Bread															
Halloumi & Med Veg Skewers (V)															
Pitta Bread															
4oz Vegan Burger (VE)							M								
Flour Bap (VE)															
HOG ROAST															
Succulent Roast Pork															
Homemade Crackling															
Pork Stuffing															
Vegetarian Stuffing															
Flour Bap (VE)															
Apple Sauce															
SIDES															
Coleslaw (V)															
Mixed Leaf Salad (VE)															
Potato Salad (V)															

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FOOD & DRINK GUIDE – SIDES & SALADS															
Penne Pasta(VE)						M		M							
Cous Cous (VE)															
Roast Potatoes (VE)															
Caeser Salad	R														R - Croutons
Greek Salad (V)															
Roasted Med Vegetables (VE)															
Broccoli (VE)															
Beetroot Salad (VE)															
Vegetable Kolhapuri (VE)															
Chickpea Salad (VE)															
Naked Slaw (VE)															
Cauliflower Cheese (V)															
Homemade Focaccia															
Pilau Rice (VE)															
Coconut Rice (VE)															
Kachumber Salad (VE)															
Aloo Gobi (VE)															
Bombay Potatoes (VE)															
Selection of Naan Breads & Poppadom's															
Vegetable Samosa (VE)															
Onion Bhajis (GF)(VE)															
Saag Aloo (VE)															
Tarka Dal (VE)															

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FOOD & DRINK GUIDE – SIDES & SALADS															
Lamb Samosa			M									M			
Seasonal Greens															
Singapore Noodles															
Minted New Potatoes (V)															
Garlic Bread (V)															
Jasmine Rice (VE)															
Rice & Peas (VE)															
Creamy Mash Potato (V)															

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FOOD & DRINK GUIDE – BOWL FOOD															
Fish & Chips				R				R						R	R – tartar sauce / R – Pea Puree
Orzo Pasta (BEEF BOLOGNAISE)					M	M									
Pork Sausage	M														
Jerk Pork															
Jerk Chicken															
Beef Bourguignon															
Admirals Fish Pie															
Thai Green Chicken Curry															
Thai Green Vegetable Curry (VE)															
Root Vegetable Tagine (VE)															
Curry Goat															
Coq Au Vin															GF upon request
Mushroom Stroganoff (VE)															
Cajun Chicken															
Seafood Paella															
Wild Mushroom Gnocchi (VE)															
Orzo Pasta (VE)					M	M									
Chicken Tikka Masala		M	M			M									
Spinach & Paneer Curry (V)															
Chicken Katsu Curry															
Spanish Pollock															
Eton Mess (V)															
Banoffee Pie (V)															
Sticky Toffee Pudding (V)															
Tropical Fruit Salad (VE)															

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FOOD & DRINK GUIDE – FOOD STATIONS - SHARING BOARDS															
CHARCUTERIE															
Mature Cheddar															
Stilton															
Prosciutto Ham															
Milano Salami															
Chorizo															
Pickled Garden Vegetables															
Cornichon															
Mixed Olives															
Grapes															
Figs															
Chutney															
Grissini (breadsticks)															
Ciabatta															
FRESH FRUIT PLATTER															
Selection of Seasonal Fruits															
GARDEN PLATTER															
Selection of Seasonal Vegetables															
Homemade Dips															

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FOOD & DRINK GUIDE – FOOD STATIONS - SHARING BOARDS															
CHEESE PLATTER															
Brie															
Blue															
Cheddar															
Crackers															
Dried Fruit															
Chutneys															
Grapes															
Celery															
SWEET TREAT PLATTER															
Macarons	M	M													
Mini Tulip Muffins		M	M		M							M			
Cake Pops			M			M		M							
Meringue Kisses															
Mini Churros Bites		M	M	M	M	M		M							

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FOOD & DRINK GUIDE – FOOD STATIONS – TOASTIE & SOUP															
TOASTIE															
Mature Cheddar (V)															
Grilled Ham & Smoked Cheddar															
Smoked Cheddar & Caramelised Onion (V)															
Tomato & Mozzarella (V)															
Basil & Vegan Mozzarella (VE)															
Red Onion & Vegan Mozzarella (VE)															
Tomato & Vegan Cheddar (VE)															
SOUP															
Minted Pea (VE)															
Carrot & Coriander (VE)															
Bloody Mary Tomato Soup (VE)															
Leek & Cauliflower (VE)															
Sweet Potato & Red Pepper (VE)															

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FOOD & DRINK GUIDE – FOOD STATIONS – PIZZA BUFFET															
Margherita (V)															
Vegan Margherita (VE)															
Double Pepperoni															
Meat Feast															
Seafarer															
Cajun Beef															
Hawaiian															
Vegana (VE)															
Cheesy Garlic Bread (V)															
Garden Salad (VE)															
Spicy Mayo (V)															
Aioli (V)															

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FOOD & DRINK GUIDE – SNACK COLLECTION															
CONES															
Fish & Chip															
Chicken & Chip															
Onion Bhaji (VE) (GF)															
BAMBOO BOATS															
Mini Samosa (V)															
Mac & Cheese Bites (V)					M	M									
Tortilla Espanola (GF)															
Quail Scotch Egg															
HANDHELD															
Homemade Sausage Roll															
Mini Seekh Lamb Kebab															
Ciabatta Margherita Pizza Bite (V)															
Ham & Cheese Toastie															
MINI SAVOURY CROISSAINTS															
Honey Mustard Gammon & Smoked Cheddar													M		
Basil Chicken															
Smoked Salmon & Lemon Dill Cream Cheese															
Spinach & Feta (V)															
Spinach & Feta (VE)															
Basil Pesto, Tomato & Mozzarella (V)															

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FOOD & DRINK GUIDE – SNACK COLLECTION															
BAPS/ROLLS/SLIDERS															
Bacon Bap												M			
Sausage Bap												M			
Haloumi Bap (V)												M			
Hot Dog															
Crayfish Roll															
Cheeseburger Slider															
Sage & Onion Turkey Slider															
Bang Bang Po Boy Slider															
Plant Based Slider (VE)															
BAO BUNS															
Gochujang Pulled Pork				M	M	M		M	M	M		M			
Hoi Sin Pulled Chicken		M	M									M			
Sweet Chilli Vegetables (VE)															
DESSERTS															
Churros Cones		M	M	M	M	M		M							
Mini Brownie Bites															
Belgian Waffle Fingers															
Fruit Salad (VE) (GF)															

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R = REMOVABLE / M = MAY CONTAIN

Menu item	Cereals Containing Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
FOOD & DRINK GUIDE – SIX ITEM FINGER BUFFET															
Sandwich Roll															
Tuna Mayo															
Egg Mayo (V)															
Basil & Chicken															
Cucumber & Pesto (VE)															
BBQ Chicken Wings															
Dips With Crudities (V)															
Ciabatta Pizza (V)															
Falafel (VE)															
Vegetable Samosa (VE)															
Mini Smoked Bacon Baps															
Mini Halloumi Rolls (V)															
Breaded Cod Goujons															
Breaded Chicken Goujons															
Mini Chocolate Brownie (V)															
Mini scones (V)															
Duck Spring Rolls															

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FOOD & DRINK GUIDE – COLD FORK BUFFET															
MAINS															
Rare Roast Beef															
Honey Glazed Gammon															
Roast Turkey															
Smoked Salmon Roulade															
Gala Pie															
Assortment of Quiche (V)															
Assortment of Quiche (Meats)															
Onion & Goats Cheese Tarts (V)															
Roast Stuffed Peppers (VE)															
Cold Meat Platter															
Charcuterie (Just Slices of Meat)															
Scotch Eggs															

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