

Allergen Tracking

Updated: 14/07/2025

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 CANAPES															
Jerk Chicken Skewers				R											R – sour cream
Parma Ham															
Rare Roast Beef and Mini Yorkies															
Mini Sausage & Mash															
Prawn Cocktail	R														R – tart case – Chinese spoon instead
Smoked Mackerel Pate															
Smoked Salmon Blini															
Wild Mushroom & Black Truffle Arancini (VE)															
Goats Cheese Crostini (V)															
Tomato Bruschetta (VE)															
Crushed Avocado Blini (VE)															
Porcini Mushroom Tartlet (VE)															
Rustic Snack Table															
Crisps															
Nuts															
Crispy Corn															
Posh Popcorn															
Pretzels															

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

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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			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															
Dry Aged Beef & Bone Marrow Burger															
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 Brulée	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

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FOOD & DRINK GUIDE – CHILDRENS MENU															
Tomato Soup (VE)															
Cucumber and Carrot Sticks (V)															
Beef Burger															
Oven Roasted Sausage															
Chicken Goujons															
Fish Goujons															
Macaroni Cheese (V)								M							
Margherita Pizza (V)															
Ice Cream															

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FOOD & DRINK GUIDE – HOT FORK BUFFET															
MAINS															
Beef Bourguignon															
Chilli Con Carne															
Beef Lasagna					M	M									
Thai Green Curry Chicken or Vegetable (VE)															
Jerk Pork															
Jerk chicken															
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 (V)															
Roasted Mediterranean Veg Lasagna (V)															

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

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FOOD & DRINK GUIDE – BUFFETS															
BBQ															
Beef Burger															
Grilled Chicken Breast															
Cumberland Sausage															
Halloumi & Med Veg Skewers (V)															
Vegan Burgers (VE)							M								
Brioche Bun (VE)				M	M			M							
HOG ROAST															
Succulent Roast Pork															
Homemade Crackling															
Pork Stuffing															
Vegetarian Stuffing															
Flour Bap															
Apple Sauce															
SIDES															
Coleslaw															
Mix Leaf Salad															
Potato Salad															

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FOOD & DRINK GUIDE – SIDES & SALADS															
Penne Pasta						M		M							
Cous Cous															
Roast Potatoes															
Caeser Salad	R														R - Croutons
Greek Salad															
Roasted Mediterranean Vegetables															
Broccoli															
Maple Glazed Carrots (N)															
Tortilla Chips				R										R	R (MILK) – Sour Cream R (SULPHUR) - Guacamole
Garlic Bread															
Beetroot Salad (VE)															
Vegetable Kolhapuri (VE)															
Mexican Rice Salad (VE)															
Chickpea Salad															
Wild Rocket Salad (VE)															
Naked slaw															
Cauliflower Cheese															
Homemade Focaccia															
Pilau Rice (VE)															
Poppy Seed Rice (VE)															
Coconut Rice (VE)															
Kachumber Salad															
Aloo Gobi (VE)															
Bombay Potatoes (VE)															

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Lamb Samosa			M									M			
Selection of Naan Breads & Poppadom's															
Vegetable Samosa (VE)															
Onion Bhajis (VE)			M									M			
Saag Aloo (VE)															
Tarka Dal (VE)															
Seasonal Greens															
Singapore Noodles															
Minted New Potatoes															
Garlic Bread															
Jasmine Rice															
Rice & Peas															
Creamy Mash Potato															

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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)															

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FOOD & DRINK GUIDE – STREET FOOD MINI SNACKS															
Fish & Chip Cones															
Bacon Rolls															
Sausage Baps															
Margherita Pizza Bites (V)															
Chicken & Chip Cones															<i>Sauce Dependent on Allergens</i>
Onion Bhaji Cones (V)				R		M								M	R – Raita M – Mango Chutney
Mini Samosas (V)				R											R – Raita
Mac & Cheese Bites (V)															
Cheese Course	R		M									M	R		R – Crackers – can be GF R – Celery

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

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