**DISHES AND THEIR ALLERGEN CONTENT – Extra Special**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| DISHES | Celery | Cereals containing gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Mollusc | Mustard | Nuts | Peanuts | Sesame seeds | Soya | Sulphur Dioxide |
|  | **Celery** | **Cereals containing gluten** | **Crustaceans** | **Eggs** | **Fish** | **Lupin** | **Milk** | **Mollusc** | **Mustard** | **Nuts** | **Peanuts** | **Sesame seeds** | **Soya** | **Sulphur Dioxide** |
| Ham hock terrine wrapped in Parma ham and served with baby leaf salad, homemade piccalilli and pork crackling |  |  |  |  |  |  |  |  | Y |  |  |  |  | Y |
| Greenland prawns wrapped in oak-smoked salmon and served on a pea shoot salad finished with a lemon, chive and caper berry dressing |  |  | Y |  | Y |  |  |  |  |  |  |  |  |  |
| Confit duck leg and scallion spring rolls served on a plum and sesame salad with hoi sin dressing |  | Y |  |  |  |  |  |  |  |  |  | Y | Y | Y |
| Lightly spiced crab cakes with fresh lime and coriander and a roasted corn and chilli salsa |  | Y | Y | Y |  |  | Y |  |  |  |  |  |  |  |
| Vine-ripened tomato and buffalo mozzarella salad with wild rocket, basil pesto and toasted pine nuts |  |  |  |  |  |  | Y |  |  | Y |  |  |  | Y |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| All main courses are served with pomme fondant, turned carrots and buttered florets of broccoli andgreen beans wrapped in pancetta. |  |  |  |  |  |  | Y |  |  |  |  |  |  | Y |
| Breast of duck served on sticky red cabbage with an orange and thyme jus | Y |  |  |  |  |  |  |  |  |  |  |  | Y | Y |
| Corn-fed chicken breast stuffed with wild mushrooms and spinach on creamed leeks served with a wholegrain mustard cream sauce | Y | Y |  | Y |  |  | Y |  | Y |  |  |  |  | Y |
| Slow-roasted lamb shank sat onroasted root vegetables with a redcurrant and rosemary jus | Y |  |  |  |  |  |  |  |  |  |  |  |  | Y |
| Cod loin steak with a red pepper crust on sautéed French beans with beurre blanc sauce | Y | Y |  |  | Y |  | Y |  | Y |  |  |  |  | Y |
| Locally sourced sirloin of beef with crispy Yorkshire pudding and shallot gravy | Y | Y |  | Y |  |  | Y |  |  |  |  |  |  | Y |
| Wild mushroom and creamed leek suet pudding served with a fricassee of mange tout and a lemon and cep sauce | Y | Y |  |  |  |  | Y |  | Y |  |  |  |  | Y |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Baked vanilla pod cheesecake with pistachio brittle and strawberry compote |  | Y |  | Y |  |  | Y |  |  | Y |  |  |  |  |
| Lemon posset with Yorkshire parkin and Wakefield rhubarb jam |  | Y |  | Y |  |  | Y |  |  |  |  |  |  |  |
| Bailey’s chocolate truffle torte with maple and walnut ice cream |  | Y |  | Y |  |  | Y |  |  | Y |  |  | Y |  |
| Raspberry crème brûlée served with fresh raspberries and shortbread biscuit |  | Y |  | Y |  |  | Y |  |  |  |  |  |  |  |
| Duo of chocolate mousse with kirsch-marinated cherries and hand-rolled brandy snap |  | Y |  | Y |  |  | Y |  |  |  |  |  |  | Y |

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