

PEANUT & TREE NUT FREE MENU

(ADULTS & CHILDREN OVER 1 YEAR OF AGE)

Starters

- Orange Juice / Apple Juice (vegan)
- Tomato Soup (Apetito) (vegan)

Main Course

- Steak and Mushroom Casserole
- Cottage Pie with Sweet Potato & Carrots
- Roast Lamb in Minty Gravy
- Chicken, Bacon & Thyme Hotpot
- Sweet & Sour Chicken

Vegetarian/Vegan Options

- Provençale Vegetable Bake (vegan)
- Spicy Bean Casserole (vegan)
- Butterbean & Cauliflower Curry (vegan)

Cold Dessert

- Apple (if peeled) (vegan)
- Orange (vegan)
- Banana (vegan)
- Ambrosia Rice Pudding
- Ambrosia Chocolate Custard Pot
- Ambrosia Strawberry Custard Pot
- Ambrosia Plain Custard Pot

Menu Codes

- = Vegetarian = Healthier Choice = Higher Protein = Medium / Hot
- = Higher Calorie = Gluten Free = Suitable for a Neutropenic Diet
- = Easier to Chew - these are tender and easier to chew and can be cut with a side of a fork or spoon

This Peanut and Tree Nut Free A la Carte Menu has been developed using products produced by a food manufacturer who adopts a Nut Free Policy ensuring the site is nut free in line with labelling (European Commission Directive 2007/68/EC and EU Food Information for Consumers requirements (regulation no. 1169/2011)).

As a result nuts are not present in any of the following:

- An ingredient
- A compound ingredient
- A processing aid
- The factory

This menu is free from the following Peanut and Tree Nuts:



- Peanuts
- Almonds
- Brazil nuts
- Cashew nuts
- Chestnuts
- Cobnuts
- Hazelnuts
- Macadamia nuts
- Pecans
- Pistachio nuts
- Queensland nuts
- Walnuts

It is not guaranteed for other food allergens such as:



- Coconuts or Pine nuts
- Legumes other than peanuts (e.g. peas, beans, chickpeas, lentils, soya)
- Seeds (e.g. sesame, poppy, mustard, sunflower)
- Cow's milk
- Egg
- Fish
- Shellfish / crustaceans including molluscs
- Soya
- Lupin
- Celery
- Sulphites
- Cereals containing gluten