

CUSTOMER INFORMATION – FOOD ALLERGIES

We understand that food allergies present a serious problem to some people and our catering team will do their best to provide you with the information that you need to help you to make your choice of food. Please ask to speak to the Catering Manager if you consider yourself to be at risk.

Catering practices in the kitchen are designed to minimise the risk of accidental inclusion of allergens, however, there is always a small risk that traces of allergens could be found in any product served here.

Where customers have the opportunity to serve themselves, serving utensils may be transferred from one dish to another. It is also possible that food allergens, e.g. nuts on desserts and sesame seeds on bread and rolls may fall off and contaminate other foods.

Please note that selective labelling of some dishes **does not** imply that all other items are free from allergens.

