

HERITAGE

RESTAURANT & BAR

Allergen Information – Christmas menu 2018

Celery	Mushroom ketchup (pan fried hake) Heritage gravy (brined, spiced & fried turkey)
Gluten	Toasted sourdough (potted pork) Home-made naan (Indian spiced beans) shortbread crumb (set nutmeg & custard) Sponge (apricot sponge)
Crustaceans	
Eggs	Mayonnaise (cod cheeks) custard (set nutmeg & custard) Sponge (apricot sponge)
Fish	Cod (cod cheeks)
Dairy	Polenta (wild mushrooms) butter (pan fried hake) butter (Indian spiced beans) butter (brined, spiced & fried turkey) custard (set nutmeg & custard) orange cream, butter (apricot sponge)
Molluscs	
Mustard	Piccalilli (potted pork) spice blend - turkey (brined, spiced & fried turkey) curry (Indian spiced beans)
Nuts	Chestnuts (local kale) pistachio (set nutmeg & custard)
Sesame	
Soya	
Sulphates	vinegar - piccalilli (potted pork) pickled carrot (crispy cauliflower) balsamic onions (wild mushrooms) sprout-slaw (brined, spiced & fried turkey) caper mayonnaise (cod cheeks)
Peanuts	Satay sauce (crispy cauliflower)
Lupin	

Nuts and sesame are frequently used in our kitchen