



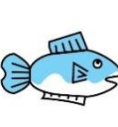



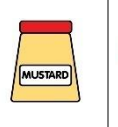
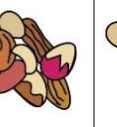

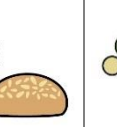
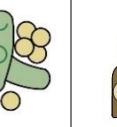



# DISHES AND THEIR ALLERGEN CONTENT – THE VINTAGE CHEFS

DISHES														
<b>CANAPES</b>														
Salt & pepper chorizo sticks		✓	✓				✓							✓
Parma ham, melon & blue cheese sticks							✓							
Smoked salmon, cream cheese and cucumber blinis, topped with cracked black pepper					✓		✓							
Blue cheese and honey walnut topped mini pastries		✓				✓	✓			✓				
Yorkshire puddings filled with rare roasted beef, horseradish mayonnaise and fresh rocket		✓				✓								
Yorkshire puddings filled with creamy garlic mushrooms (V)		✓				✓	✓							
Crispy bacon wrapped dates														✓
Red wine infused sticky fig and creamy goat's cheese mini filo pastry cups (V)		✓				✓	✓							✓

Bruschetta topped with caramelised onion chutney and duck orange pate		✓				✓								
Savoury cheese shortbreads topped with olive tapenade and roasted cherry tomato (V)		✓				✓	✓							
Chicken satay sticks, with a peanut dip		✓								✓	✓			
Minted chicken sticks, with a mint yogurt dip		✓					✓							
Salmon filled and creamy spinach pastry parcels				✓	✓		✓							
Savoury smoked salmon and cream cheese macaroons				✓	✓		✓							
Tandoori chicken mini naans topped with mint yogurt		✓					✓							
Cream cheese and chive savoury profiteroles		✓		✓			✓							
Deep fried hallumi chips with sweet chilli dip or sour cream and chive dip (V)							✓							
Smoked haddock fishcakes with tartar sauce and capers		✓			✓									
Deep fried brie with redcurrant jelly (V)		✓		✓			✓							
Minted lamb skewers with a yogurt mint dip				✓			✓							

Teriyaki salmon and sesame seed bites		✓			✓							✓		
Deep fried bread prawns, with a sweet chilli dip		✓		✓	✓	✓								
Melted rosemary camembert served with wedges of crusty bread and breadsticks (V)		✓				✓	✓							
Sticky maple syrup and wholegrain mustard sausage sticks		✓							✓					✓
Deep fried jalapeño and cheese sticks (V)		✓		✓			✓							
Grilled goats cheese toasted ciabatta slices, drizzled in honey (V)		✓				✓	✓							
Salt & Pepper scallops					✓									
Fresh king prawns served with a lemon mayonnaise dip			✓	✓										
Sticky rich BBQ meatball sticks				✓								✓		
Pate filled button mushrooms		✓		✓										✓



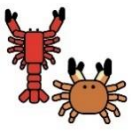











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# DISHES AND THEIR ALLERGEN CONTENT – THE VINTAGE CHEFS

DISHES														
<b>BUFFET</b>														
Honey roasted ham														
Roasted beef														
Roasted chicken														
Minted chicken – served with yogurt mint dip		✓					✓							
Coronation chicken with sultanas		✓		✓										✓
Poached salmon in white wine					✓									
Egg mayonnaise filling				✓										
BLT with mayonnaise filling				✓										
Chicken, maple syrup and wholegrain mustard filling				✓					✓					
Honey ham with Dijon mustard mayonnaise filling				✓					✓					

Cheddar cheese and tomato filling							✓							
Brie, fresh rocket and redcurrant jelly filling							✓							
Tuna mayonnaise and cucumber/sweetcorn filling				✓	✓									
Coronation chicken with sultanas filling							✓							✓
Chicken and chorizo filling		✓		✓			✓							✓
Roasted vegetable & cream cheese filling (V)							✓							
Houmous, sundried tomato and olives filling (V)														
Roasted chicken, pesto and mayonnaise filling							✓			✓				
Roasted chicken, stuffing and redcurrant jelly filling		✓												
Roasted beef, horseradish mayonnaise and fresh rocket filling							✓							
Smoked salmon, cream cheese and cracked black pepper filling					✓		✓							
Pesto, parmesan and pine nut pasta						✓	✓			✓				
Coronation pasta with sultanas (V)							✓							✓



Cheese and pate board	✓	✓				✓	✓			✓	✓		✓	✓	
Goosey chocolate brownies		✓		✓		✓	✓								
Mini macaroons										✓					
Nutella fudge squares		✓					✓			✓					
Mini sugar doughnuts		✓		✓		✓	✓								
Shortbread cheesecake bites		✓					✓								
Flapjack squares		✓				✓	✓								
Freshly baked scones with cream and jam		✓		✓			✓								
Mini meringues with cream and fruit				✓			✓								
Mini Bakewell bites		✓					✓			✓					
Chocolate profiteroles		✓		✓			✓								
Creamy lemon pots with fresh raspberries							✓								
Chocolate dipped strawberries		✓					✓								




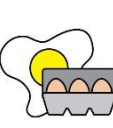
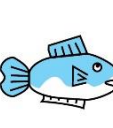
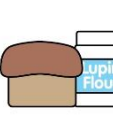







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# DISHES AND THEIR ALLERGEN CONTENT – THE VINTAGE CHEFS

DISHES														
HOT BUFFET FOOD														
Lasagne		✓		✓			✓							
Vegetarian lasagne (V)		✓		✓			✓							
Creamy chicken, bacon, leek and mushroom pie		✓		✓		✓	✓							
Creamy mushroom pie (V)		✓		✓		✓	✓							
Chicken and chorizo stew														✓
Lamb tagine										✓				✓
Thai chicken green curry														
Thai prawn green curry			✓											
Lamb moussaka		✓		✓			✓							
Beef bourguignon		✓					✓							



Chilli con carne														
Creamy garlic and mushroom parmesan chicken		✓					✓		✓					
Cheesy fish pie		✓			✓		✓							
Apple pie		✓		✓			✓							
Apple and raspberry crumble		✓					✓							
White chocolate and raspberry brioche puddings		✓		✓			✓							
Chocolate fudge cake		✓		✓		✓	✓							
Bakewell tart		✓		✓			✓			✓				✓

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# DISHES AND THEIR ALLERGEN CONTENT – THE VINTAGE CHEFS

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
<b>DESSERTS</b>														
Goopy chocolate brownies		✓		✓		✓	✓							
Mini macaroons				✓			✓			✓				
Nutella fudge squares		✓					✓			✓				
Mini sugar doughnuts		✓		✓		✓	✓							
Shortbread cheesecake bites		✓					✓							
Flapjack squares			✓				✓	✓						
Freshly baked scones with cream and jam		✓		✓			✓							
Mini meringues with cream and fruit				✓			✓							
Mini Bakewell bites		✓					✓			✓				
Chocolate profiteroles		✓		✓			✓							

Creamy lemon pots with fresh raspberries							✓							✓
Chocolate dipped strawberries		✓					✓							
Blueberry & lemon curd cheesecake		✓					✓							✓
Oreo cookie cheesecake		✓					✓			✓				
Strawberries and cream cheesecake		✓					✓							
Lemon meringue pie		✓		✓		✓	✓							✓
Salted chocolate tart		✓				✓	✓							
Apple & raspberry crumble/pie		✓		✓		✓	✓							
Chocolate cake		✓		✓		✓	✓							
Victoria sponge cake		✓		✓		✓	✓							
Lemon drizzle cake		✓		✓		✓	✓							✓
Coffee and walnut cake		✓		✓		✓	✓			✓				
Chocolate orange cake		✓		✓		✓	✓							
Oreo cookie cake		✓		✓		✓	✓			✓				

Chocolate chip cookies and cream cake		✓		✓		✓	✓			✓					
Peanut butter cake		✓		✓		✓	✓			✓					
Apple strudel cake		✓		✓		✓	✓								
Carrot and walnut cake		✓		✓		✓	✓			✓					
Lime and courgette cake		✓		✓		✓	✓								
Mixed berry cake		✓		✓		✓	✓								

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Creamy garlic and chilli prawns			✓				✓							
Salt & Pepper scallops with chorizo and black pudding		✓	✓					✓						✓
Fillet of salmon with a garlic and lemon butter sauce					✓		✓							
Creamy garlic parmesan and mushroom chicken							✓							
Beef bourguignon with puff pastry		✓		✓			✓							
Pulled pork and black pudding stack		✓												✓
Chicken in a white wine and Dijon mustard sauce							✓		✓					
Tomato and hallumi bake (V)							✓							
Parsnip, leek and mushroom pie (V)		✓		✓			✓							
Traditional roast dinner with all the trimmings		✓		✓		✓	✓		✓				✓	✓
Nut roast (V)										✓	✓	✓	✓	
Buttered boiled potatoes							✓							

Roasted rosemary and garlic baby potatoes														
Chips														
Bombay potatoes and caramelised onions		✓												
Roasted potatoes														
Onion and garlic seasoned potato wedges		✓												
Boiled rice														
Creamy dauphinoise potatoes							✓							
Seasonal green salad	✓													
Seasonal boiled vegetables							✓							

See desserts section for dessert allergens




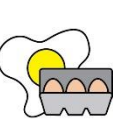

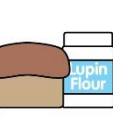






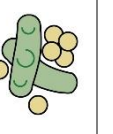

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DISHES AND THEIR ALLERGEN CONTENT – THE VINTAGE CHEFS

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
<b>CORPORATE FOOD</b>														
See buffet menu for sandwich filling allergens														
Yorkshire puddings, filled with roasted beef, horseradish mayonnaise and fresh rocket		✓		✓		✓	✓							
Yorkshire puddings filled with creamy garlic mushrooms (V)		✓		✓		✓	✓		✓					
Sticky maple syrup and wholegrain mustard sausages (vegetarian sausages also available (V) )		✓							✓					✓
Goats cheese and caramelised onion quiche (V)		✓		✓		✓	✓							✓
Pesto and cherry tomato quiche (V)		✓		✓		✓	✓			✓				



Brie and redcurrant mini croissants (V)		✓		✓			✓							
Sesame seed sausage rolls		✓		✓		✓	✓					✓		✓
Gooey chocolate brownie		✓		✓		✓	✓							
Sponge tray bake – Victoria, chocolate, lemon.		✓		✓		✓	✓							
Freshly baked scones with cream and jam		✓		✓		✓	✓							
Profiteroles		✓		✓			✓							
Lemon cream pots with fresh raspberries							✓							✓
Ready salted crisps														

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Coleslaw				✓										
Soft rolls		✓											✓	
Roasted vegetable couscous		✓												
Roasted garlic and rosemary potatoes														
<b><u>CREPES</u></b>														
Crepe with lemon and sugar		✓		✓			✓							
Crepe with Nutella and banana		✓		✓			✓			✓				
Crepe with cinnamon sugar		✓		✓			✓							
Crepe with maple syrup		✓		✓			✓							
Crepe with strawberries and cream		✓		✓			✓							
Iced biscuits		✓					✓							

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