

PLEASE NOTE:-

We make every attempt to identify ingredients that may cause allergic reactions for those with food allergies.

Every effort is made to instruct our staff on the severity of food allergies.

We identify items with possible allergen-containing ingredients, however, there is always a risk of contamination.

There is also a possibility that manufacturers of foods we use could change the ingredients at any time, without notice.

Items marked GFI are made from Gluten Free Ingredients, however, we prepare our food in a kitchen where Gluten is present & therefore unable to guarantee any dish is entirely Gluten Free

Customers concerned with food allergies need to be aware of the risk.

The Stables will not assume any liability for adverse reactions to foods consumed.

Yes = Ok To Eat No = Not Recommended

	Coeliac/GFI	Lactose
	<i>To Start</i>	
Vegetable Broth	Yes (GF Bread)	Yes
Chestnut Parcel	No	No
Duck Liver Pate	Yes (GF Bread)	No
Prawn Cocktail	Yes (GF Bread)	Yes (No Butter)
	<i>Main Course</i>	
Roast Turkey	Yes (GF Gravy + No Stuffing)	Yes (No Stuffing)
Braised Beef	Yes	Yes (No Mash)
Baked Salmon Fillet	Yes	Yes (No Sauce)
Winter Nut Roast	No	Yes
Mushroom & Rocket Gnocchi	No	No
	<i>Pudding</i>	
Xmas Pudding	No	No
Chocolate Brownie	Yes	No
Lemon Cheesecake	No	No
Champagne Sorbet	Yes	Yes
Cheese & Biscuits	No	No