

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen

M = May contains the allergen

A LA CARTE MENU – 30/01/2023	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
BRUNCH														
TOAST – brown	X													
TOAST – White	X													
Preserve – Strawberry Jam														
Filled Baps - Bacon baps/roll	X	X					X				M C	M C		
Filled Baps - Sausage baps/roll	X	X					X				M C	X	X	
Filled Baps - Egg baps/roll	X	X					X				M C	M C		
Breakfast Basket – Toast	X													
Breakfast Basket – Mini Croissant	X	X	M C				M C					M C		
Breakfast Basket – Mini Pain au Chocolate	X	X	M C				M C					X		
Breakfast Basket – Strawberry Jam														
LUNCH MENU														
Homemade soup														
crusty bread roll	X										M C			
Garlic Bread - plain	X	M C										M C		
Garlic Bread – Mature Cheddar	X	X										M C		
Chicken Goujons	X	M C			M C		M C			M C	M C	X		
barbeque sauce										X				

ALLERGEN INFORMATION

Caesar Fries garlic aioli, grated parmesan	X	X					X					X		
Pizza Fries with tomato and basil sauce, Pepperoni and Mozzarella	X	X										X		
Hot Smoked Mackerel Fillet								X						
fennel slaw							X							
horseradish cream		X					X			X			X	
Chicken and Herb Terrine													X	
roasted tomato chutney														
croutes	X													
Sandwiches Cold														
Chicken Caesar and Cos Lettuce	X	X					X				M	C	X	
Mature Cheddar Savoury with Spring Onion	X	X					X			X	X			
Roasted Vegetable and Hummus	X										X			
Tuna Crunch with Onions and Peppers	X						X	X		X				
Ham and Coarse Grain Mustard and Cos Lettuce	X	M	C				X			X				
Hot Panini														
Chicken, Mozzarella and Pesto	X	X								M	C	M	C	
French Brie, Bacon and Cranberry	X	X								M	C	M	C	
Pulled Pork, Chilli and Onion	X	X								M	C	M	C	X
Tomato, Mozzarella and Basil	X	X								M	C	M	C	
Pizza														
Four Cheese	X	X												
Stuffed Crust	X	X												
Vegan Jack Fruit onion, vegan pepperoni, vegan barbeque sauce	X	M												
Pepperoni	X	X												
Barbeque Chicken	X	X								X				

ALLERGEN INFORMATION

A LA CARTE MENU - 2021	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Dinner Menu														
Small Plates														
Chilli Mango Prawns	X	X				X	X							
Tamarind Dipping Sauce	X		M	M	X			X				X		
Mrs Kirkham's Lancashire Cheese and Bury Black Pudding Stack Tangy brown sauce	X	X												
Peri Peri Spiced Chicken Wings	X												X	
Lemon chilli glaze													X	
Greek Mezzee														
Olives			M	M							M			
Weet potato Falafel	X													
Tzatziki		X												
Hummus											X			
Pitta Bread	X													

Vegan Mince Nachos	X											X		
Guacamole														
Salsa														
Pomegranate														
Mains														
Charred Organic Chicken Fillet		M C												
Organic ratatouille														
Saute Potatoes		X												

ALLERGEN INFORMATION

Chive oil														
Beer-Battered Fish and Chips	X							X						
Mushy peas														
Tartare sauce							X			X				
Lemon														
Slow braised Lamb Madras		M C	M C	M C						X				
Basmati rice														
Mini naan bread	X	X												
Mango chutney														
Sustainable Fish of the Day		X						X						
New season potatoes		X												
Seasonal vegetables		X												
Dill cream sauce		X											X	
Pennine Twin Steak Burger (listed below)														
Butcher steak mince	X	M C												
Smoked cheddar		X												
Smoked bacon														
Dill pickle														
Gem Leaf														
Beef Tomato														
Burger sauce	X						X			X				
Brioche bun	X	X					X				M C	M C		
Skin on Fries	X													
Jack Woods of Manchester Pork Sausages	X											X	X	
Real ale onion gravy	X													
Parsley mash		X												
Lemongrass and Lime Leaf Pork Loin	M C	M C	M C	M C										
Stir fried vegetables														
Pak Choi														
Vegan														
Vegan Crispy Chicken Burger	X													
Vegan Peppered Mayo										X				
Gem Leaf														
Tomato														
VEGAN Brioche bun	X										M C			
Sweet Potato Fries														
Organic Penne Pasta	X													
Arrabbiata Sauce														
Vegan Cheese														

ALLERGEN INFORMATION

[illegible]

ALLERGEN INFORMATION

Sides														
Skinny Fries	X													
Twice cooked Fat Chips	X													
Beer Battered Onion Rings	X													
House Salad with balsamic glaze													X	
Garlic Bread - plain	X	M C										M C		
Garlic Bread – Mature Cheddar	X	X										M C		
Tenderstem Broccoli with garlic herb butter		X												
Truffle roasted new potatoes														
Desserts														
Sticky Toffee Pudding	X	X	M C	M C			X							
Toffee Sauce		X												
Vanilla Pod Ice Cream		X												
Lemon Cheesecake	X	X	M C				X					X		
Mango coulis														
Fresh Strawberries														
Apple Stuffed Beignets	X	X	M C				X							
Cherry Dipping Sauce														
Selection of English Cheese and Artisan Biscuits	X	X					X				X			
Water biscuit	X	X					X				X		X	
Celery					X									
Grapes														
Selection of Premium Ice Cream														
Vanilla Pod		X												
Chocolate		X												
Strawberry		X												
Vegan														
Banoffee Pie	X	M C	M C				M C					X		
Dark chocolate shavings		M C										X		
Vegan Chocolate Fudge Cake	X	M C	M C				M C							
Vegan Vanilla Ice Cream		M C	M C	M C			M C					X		
Fresh Fruit Salad														

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = Yes. contains the allergen

MC = May contains the allergen

Afternoon Tea menu from Banqueting brochure & Life celebrations brochure 2023	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Afternoon Tea														
Plain scones	X	X					X							
Clotted cream		X												
Strawberry preserve														
Cheese & Red onion SW	X	X												
Ham SW	X						X			X				
Veg SW	X													
Chicken Caesar SW	X	X					X					X		
Macaroon		X	X				X				MC	X		
Red Velvet cake	X	MC	MC				MC							
New York Cheese Cake		X	MC				X							
Gluten bread														

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen

MC = May contains the allergen

B/F MENU Buffet	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Orange Juice														
Apple Juice														
Cranberry juice														
Still water														
Sparkling Water														
Bacon														
Pork Sausages	X											X	X	
Fried Eggs							X							
Hash Browns / Potato Tots														
Grilled Tomatoes														
Mushrooms														
Baked Beans														
Vegan Sausages												X		
Quorn Sausage	X													
Bury Black pudding	X													
Scrambled Eggs (on request)		X					X							
Porridge (on request)	X	X												
Poached Eggs (On request)							X							

ALLERGEN INFORMATION

HP Sauce	X														
	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS	
GRAB AND GO B/F MENU															
Mustard	X									X					
ketchup															
Orange															
Banana															
Apple															
Orange segments															
Prunes															
Grape fruit segments															
fruit of the forest															
Figs															
Mixed Fruit salad															
Muller Light Mixed fruit tray		X													
Low fat plain yogurts		X													
Soya milk												X			
Almond milk			X												
Oat Milk	X														
Semi Skimmed Milk		X													
Cheese platter		X													
Cold meat platter															
2 unsweetened cereals															
Bran falkes	X														
Corn Flakes	X	M C											M C		
Wheetabix	X														
2 sweetened cereals															
Rice crispies	X														
Coco pops	X	M C													
Musli	X												X		
Gluten free corn flakes															

ALLERGEN INFORMATION

Alpen Musli blue no added sugar	X	X	X											
Alpen Musli red	X	X	X											
2 nuts														
Chopped mix nuts			X	X										
Hazelnuts			X	X										
2 seeds														
Sun flower seed														
Dried Apricots													X	
White Bloomer bread	X													
Brown Bloomer bread	X													
Gluten free Bread (on request)														
Demi Begets	X	M C					M C				M C	M C		
Sour dough unsliced loaf	X		M C	M C							M C	M C		
Croissants	X	X	M C				M C					M C		
Pain Au Chocolate	X	X	M C				X					X		
Chocolate chip muffins	X	X					X				M C	X		
Blue berry Muffins	X	X					X				X	X		
Strawberry Jam														
Orange Marmalade														
Organic Honey														
Nutella		X	X											
Peanut Butter			X	X								X		
Marmite	X				X									
Butter portion		X												
sunflower / vegetable spreads		X												
Sliced fruit														
Water melon														
Pineapple														
melon														
Sliced Orange														
Grapes														
Sliced Honeydew melon														

ALLERGEN INFORMATION

Reedy's Local Jams														
Cappuccino		X												
Flat white		X												
Latte		X												

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = Yes. contains the allergen

MC = May contains the allergen

Canape's Menu from Banqueting brochure & wedding brochure 2023	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Canapes														
Smooth chicken liver parfait		X	MC											
Onion chutney														
Croute	X										MC			
Pressed ham hock										MC				
Pea puree		X												
Char siu pork bon bon	X	X					X							
Teriyaki dipping sauce	X		MC	MC								X		
Smoked salmon								X						
Smashed avocado														
Bruschetta	X	X									MC		X	
Cold water prawn						X								
Lemon crème fraiche		X											X	
Cucumber														
Crisp halloumi		X												
Chilli jam														
Filo brie	X	X	MC										X	
Mango parcel														
Cranberry														

ALLERGEN INFORMATION

Sweet potato falafel														
Citrus maple dip														
Hummus											X			
Olive tapende			M C	M C							M C			
Pitta	X													

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = Yes. contains the allergen

MC = May contains the allergen

Finger buffet menu from Wedding brochure, Banqueting brochure & Life celebrations brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Finger Buffet														
Homemade chicken goujons (Banqueting)	X													
Sweet chilli dip														
Peri peri spiced chicken wings													X	
Lemon													X	
Chilli glaze hickory										X				
Vegetable samosa	X											X		
Onion bhaji	X				MC					MC	MC	MC		
Mango chutney														
Assorted vegetable dim sum	X				X					MC	X	X		
Crispy herb roasted potatoes														
Spiced potato wedges														
Home baked sausage rolls	X	X										X	X	
Assorted stone-baked pizza – Margarita	X	X												
Assorted stone-baked pizza -Vegetarian	X	X												
Assorted stone-baked pizza – Meat	X	X												
Selection of quiches Veg - Menuserve Cheese & Broccoli Quiche	X	X					X			X				
Selection of quiches non Veg - Menuserve Whole Quiche Lorraine	X	X					X			X				
Side Dishes														
House slaw							X							
Leaf salad														
Balsamic dressing													X	
Pasta salad	X													

ALLERGEN INFORMATION

Tangy salsa														
Vegetables														
Olives			M C	M C							M C			
Pickled onions													X	
Salmon brochettes								X						
Honey lemon dressing													X	
Sweet chilli and coriander Thai prawn						X								
English and continental cheese platter	X	X					X				X			
Celery					X									
Grapes														
Water biscuits	X	X					X				X			
Cold meat platter – Turkey		M C												
Cold meat platter – Ham		M C												
Cold meat platter – Beef		M C												
Cold meat platter – Chicken		M C												
Hand cut chunky chips	X													
Lemon Gateaux	X	X	M C	M C			X							
Mint choc chip	X	X	M C				X					X		
Eton mess Gateaux	X	X	M C	M C			X							

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = Yes. contains the allergen

MC = May contains the allergen

Fork Buffet from Banqueting brochure & Life celebration brochure 2023	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Fork Buffet														
Steak and Ale pie	X	X			X		X							
Braised red cabbage														
Twice cooked fat chips	X													
Baked beef lasagne	X	X			X		X							
Garlic and Herb bread	X	X										MC		
Beef in black bean and green pepper sauce	X	MC										X		
Long grain rice														
Pork stroganoff		X								X				
Paprika cream		X												
Spiced cous cous - Twistd Indian Spiced Cous Cous	X	X												
Lamb madras		MC	MC	MC						X				
Mini naan bread	X	X												
Basmati rice														
Chicken tikka masala		X												
Chicken sweet and sour		MC			X									
Pineapple														
Roasted vegetable lasagne	X	X			X		X							
Mature cheddar cheese and pearl onion pie	X	X					X							
Hickory beans										X				
Vegan chilli con carnie												X		
Corn tortilla chips														

ALLERGEN INFORMATION

Sweet potato, butter bean and tomato casserole															
Side Dishes															
House slaw							X								
Leaf salad															
Balsamic dressing														X	
Pasta salad	X														
Tangy salsa															
Vegetables															
Chef choice desserts	X	X	M C	M C			X								
Lemon Gateaux	X	X	M C	M C			X								
Mint choc chip	X	X	M C				X						X		
Eton mess Gateaux	X	X	M C	M C			X								

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen

MC = May contains the allergen

Children Menu from 10 th Feb 2023	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Garlic bread slices	X	X										MC		
Soup														
Roll	X										MC			
Hummus											X			
pitta	X													
Chicken goujons, fries, ketchup	X	MC			MC		MC			MC	MC	X		
Penne pasta	X													
tomato sauce														
Cheddar		X												
Sausage	X											X	X	
mash		X												
Gravy														
Cheeseburger	X	X					X				MC	MC		
salad														
fries	X													
Vegan chocolate fudge cake	X	MC	MC				MC							

ALLERGEN INFORMATION

Fresh fruit salad															
Mixed ice cream		X													

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = Yes. contains the allergen

MC = May contains the allergen

3 course sit down meal from Banqueting brochure & Wedding brochure.	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Starters														
Cream of Vegetable Soup		X			X									
Pea Shoot														
Pesto croute	X	X									X			
Salad of Beetroot														
Pickled walnuts			X	MC										
Whipped goats cheese		X												
Buffalo mozzarella		X												
Heirloom tomato														
Basil pesto		X												
Terrine of chicken and ham										X				
Apple cider chutney														
Toasted foccacia	X	MC								MC	MC	MC		
Salad of smoked organic chicken								X						
Celeriac remoulade raisin gel					X									
Mrs Kirkham's Lancashire Cheese and Bury black pudding stack	X	X												
Tangy brown sauce	X													
Hot smoked mackerel fillet								X						
Fennel slaw							X							
Horseradish cream		X					X							
Saute king prawns		X				X				X			X	
Garlic herb butter		X												

ALLERGEN INFORMATION

Toasted sourdough	X													
Hoi sin shredded duck	X				M C					M C		X		
Asian slaw		X												
Micro coriander														
Vegan														
Potato and Leek Soup					X									
Crispy kale														
Chive oil														
Roast Tomato and Basil Soup					X									
Micro herb														
Curried Parsnip Soup					X									
Mango coulis														
Mains														
Jackwood's of Manchester slow braised feather blade of beef					X								X	
Herb roasted potatoes														
Beef jus					X								X	
Yorkshire pudding	X	X						X						
Slow braised belly of pork														
Cheddar champ mash		X												
Apple jus														
Crackling														
Jackwood's of Manchester pork sausage	X											X	X	
Real ale onion gravy														
Parsley mash		X												
Organic chicken fillet		X												
Wild mushroom and tarragon jus														
Thyme roast potatoes														
Charred fillet rosemary and garlic chicken		X												
Saute potatoes		X												
Creamed leeks		X												
Grilled fillet of cod									X					
Parmesan herb crumb	X	X												
Fondant potato		X												
Dill cream		X												
Baked salmon fillet									X					
Chimichurri	X			M C	M C							X		
Butterbean caponata														
Sorrel oil														
Merlot braised lamb shank					X								X	
Celeriac puree		X												
Mint pesto														
Intense lamb sauce					X									
Vegan														
Aubergine and Potato Moussaka														
Vegan cheese														
Spiced tomato chutney														
Mushroom and Leek Pie												X	X	

ALLERGEN INFORMATION

Parmentier potatoes														
Pea Puree		X												
Butternut Squash Risotto		X												
Pickled walnut pesto		X	X	M C										
Crispy cinnamon Kale														
Desserts														
Tiramisu	X	X	M C				X					M C		
Coffee syrup														
Physalis fruit														
White chocolate fudge cake	X	X	M C	M C			X					X		
Dark chocolate sauce												X		
Wild fresh berries														
Eaton's Patisserie Honeycomb Cheesecake	X	X	M C				M C					X		
Passion Fruit coulis														
Black Forest Gateau	X	X	M C				X					X		
Vanilla Ice Cream		X												
Sticky Toffee Pudding	X	X	M C	M C			X							
Salted caramel sauce		X												
Vanilla pod ice cream		X												
Clementine and Chocolate Torte			M C	M C								X		
Fiance of fruit coulis														
Vegan														
Vegan chocolate fudge cake	X	M C	M C				M C					X		
Strawberry and Yuzu ice cream		X												
Vegan mango cheesecake	X	M C	M C				M C							
Fresh fruit salad														

ALLERGEN INFORMATION