



### Our special dietary option menu

Gluten free £7.50 per person	Vegan £7.50 per person	Lactose £7.50 per person
<p>A choice of:</p> <ul style="list-style-type: none"> <li>• Gluten free white sandwich thins.</li> <li>• Gluten free super seeded sandwich thins.</li> <li>• Gluten free soft white rolls or Gluten free wraps.</li> </ul> <p>The fillings:</p> <p><b>If you prefer the meat option.</b></p> <ul style="list-style-type: none"> <li>• Grilled chicken salad.</li> <li>• Tempting turmeric chicken.</li> </ul> <p><b>If you prefer the vegetarian option.</b></p> <ul style="list-style-type: none"> <li>• Heavenly hummus, feta &amp; beetroot falafel.</li> <li>• Glorious grilled cheese.</li> <li>• Excellent egg with gluten free mayonnaise.</li> </ul> <p><b>For desert:</b></p> <ul style="list-style-type: none"> <li>• Gluten free tray bake or mini muffin.</li> </ul>	<p>A choice of:</p> <ul style="list-style-type: none"> <li>• Falafel &amp; hummus</li> <li>• Sun dried tomato butterbean pate</li> <li>• Vegan bacon, lettuce avocado &amp; tomato sandwich.</li> <li>• Mashed chickpea &amp; avocado</li> <li>• Roasted vegetable and tofu sandwiches.</li> <li>• Curried tofu salad.</li> <li>• Greek salad wrap.</li> <li>• Chickpea tuna mayo</li> </ul> <p><b>Desert</b></p> <p>Fresh fruit pot</p>	<p>A choice of:</p> <p>All opposite food ideas and options apply here under lactose and can be considered for the lactose intolerance customer.</p> <p>Please note that we may not be able to sauce or produce all food types and this may be due to reduced or limited stock and as such may be out of our control.</p>

<ul style="list-style-type: none"> <li>• Fresh fruit pot</li> </ul>		
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The above options are always subject to availability. Wherever possible, we provide customers with dietary requirements two options. Please discuss your dietary needs with us first, as we may be able to add additional options to those listed above based on availability.

In the case of severe dietary needs, we may have to decline your order to protect our interests as well as that of your guests. Please refer to our company terms and conditions. We are members of NCASS, and they may be able to answer some of your questions in this regard.

### **Allergen statement policy**

Whilst we take every care and effort to prepare food using special ingredients in a safe environment to always avoid cross contamination, we are aware that it may be possible that cross contamination may occur.

Due to a small working environment, it may be the case that some food dust or minute fragments may become in contact with other ingredients. We do everything in our control to clean all areas as often and keep free from minute particles or food dust, such as wheat or flour.

We also check that all dietary food supplies that arrive on site are thoroughly examined and kept separate and away from main foods.

We thoroughly read all packaging to ascertain what ingredients are in them. When 'foods may have been prepared or made that may contain nuts', we note the product. We follow a tight due diligence record procedure to ensure all staff are up to date with policy and procedure and always follow health & safety systems.