



VENUE:

AREA:

EVENT:

THE 14 MAJOR ALLERGENS COVERED BY THE FOOD INFORMATION REGULATIONS ARE:



FOOD ALLERGEN OR INTOLERANCE?

If you have a food allergy, intolerance, or coeliac disease - please speak to our Catering Team for further information about the ingredients in your food and drink before you order. Thank you.

ALLERGEN INFORMATION

Placing the needs of our customers at the forefront is our topmost priority in the operation of our business. We acknowledge a growing demand among our customer base for enhanced product information, empowering them to make well-informed decisions in addressing their dietary requirements, especially in food allergies or intolerances.

We diligently furnish comprehensive allergen information for every food and beverage served in all our restaurants, cafes, and venues.

Customers will receive allergen information through an Allergen Matrix that explicitly outlines the presence of any of the 14 major allergens in a particular food or beverage. This information is dynamic and consistently updated to accurately represent the current status of ingredients, recipes, and cooking methods.

The allergen matrix relies on details provided by our approved suppliers. If suppliers indicate that their products "may contain" a specific allergen, we reflect this as "contains" in our recipes. Although not explicitly listed in our ingredient list, it will be clearly stated as such in the matrix tables.

When customers serve themselves, it's important to note that serving utensils may be transferred between dishes. Additionally, food allergens, such as nuts on desserts and sesame seeds on bread rolls, can fall off and contaminate other foods.

Like any catering establishment, there is an inherent risk of cross-contamination. Despite our efforts to minimise this risk, the nature of allergens means we cannot provide a complete guarantee that cross-contamination has not occurred.

