

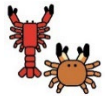

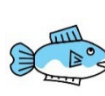













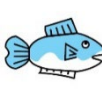
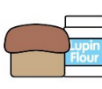












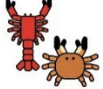

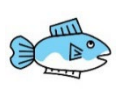
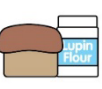








Dining@TheGrange - Allergen Sheet

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Smoked salmon blini		X		X	X		X		X				X	X
Mozzarella, tomato and basil skewer							X							
Chicken Caesar tart, parmesan crisp		X		X			X		X				X	X
Baby pepper stuffed with guacamole, crushed tortilla, herb crumb													X	X
Roasted vegetable tartlet		X		X			X						X	
Sundried tomato and black olive palmier, vegan basil pesto		X											X	
Cold-smoked salmon served with brown bread and fresh lemon.		X			X		X						X	X
Salmon gravlax, caper berries, pickled shallots, pumpernickel, lemon iced tea gel		X			X				X				X	X
Rosary goats cheese & beetroot mousse, pickled garden vegetables, black truffle dressing (V/GF)							X		X				X	X
Vegan beetroot mousse, pickled garden vegetables, black truffle dressing (VG)									X				X	X
Heritage Isle of Wight tomatoes, bocconcini, sweet basil gel, black olive soil (V/GF)							X							















Dining@TheGrange - Allergen Sheet

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Chicken and ham hock terrine, Granny Smith gel, piccalilli, roasted tomato focaccia		X					X		X				X	X
Roasted fillet of beef, thyme Pommes Anna, truffled cauliflower puree, heritage carrots, port jus (GF)							X						X	X
Garden herbs & white mushroom stuffed chicken, broccoli puree, fondant potato, roasted root vegetables, tarragon jus (GF)	X						X						X	X
Shiitake mushroom & cauliflower pavé, Parisienne courgettes, white wine cream, scorched cherry tomatoes (V/GF)				X			X		X				X	
Peppered mackerel, celeriac and new potato salad, cucumber, horseradish crème (GF)	X			X	X		X		X				X	X
Spiced lentil & chickpea tian, courgette fritters, curried coconut sauce, coriander oil (VG/GF)									X				X	
Slow braised lamb shoulder, rich ratatouille, Parmentier potatoes, salsa verde (GF)	X						X		X				X	X
Single estate chocolate & mandarin tart, chocolate paint, maple mascarpone (V)		X		X			X						X	
New Forest strawberry & white chocolate terrine, roasted strawberries, basil gel, meringue (V/GF)				X			X						X	

Dining@TheGrange - Allergen Sheet

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Vegan mango mousse, pineapple & lime compote, fresh raspberries, coconut meringue (VG/GF)													X	
Jude's Lemon Sorbet and Hampshire berries (GF/VG)														
Hampshire cheeseboard (Tunworth, Lyburn & IOW Blue), Fudge's biscuits, local chutney	X	X					X						X	X
MEAT PLATTER Hampshire cured meats, Alresford watercress, Lyburn and Isle of Wight cheeses chutney, crusty bread		X					X		X				X	X
SEAFOOD PLATTER Hot and cold smoked salmon, peppered mackerel, lime and garlic prawns, dipping sauces (lemon mayonnaise, marie rose), pickles and relish, crusty breads		X	X	X	X		X		X				X	X
MIDDLE EASTERN VEGETARIAN PLATTER Hummus, vine leaves, falafel, marinated feta, muhammara, mixed olives, Arabic bread		X					X		X			X	X	X
ITALIAN VEGETARIAN PLATTER Mixed grilled vegetables, crudités, olives, sundried tomatoes, bocconcini, basil, crusty breads		X					X		X				X	X

Dining@TheGrange - Allergen Sheet

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
New potato salad, caper, dill									X				X	X
Roasted garden vegetables, pomegranate molasses, coriander seeds, harissa	X								X				X	X
Butternut squash, puy lentil, roasted red onion salad, fresh herbs									X				X	X