Allergen Sheet for Jobs

25/04/2023			Event:	Chelsea Flower Show		Job Code:	Chelsea

Item of Food	Celery and Celeriac	Cereals containing Gluten.	Crustaceans	Eggs	Fish	Lupin	Molluscs	Milk	Mustard	Nuts	Peanuts	Sesame Seeds	Soy Beans	Sulphar Dioxide and Sulphites.
menu														
Breakfast														
A selection of danishes, croissants, Heckfield home Farm butter, seasonal jams		wheat												
Spring fruit with earl grey & verbena syrup														
Pickled Spring vegetables, house made ricotta and rye		wheat												
Wholegrain mustard & Montgomery cheddar scrolls		wheat												
Canapes														
Latkes, smoked eel, kohlrabi remoulade & horseradish		wheat												
Tomato galette, goats curd, lemon thyme		wheat												
Deep fried courgette flowers, crab and nduja		wheat												
Pea and mozzarella arancini		wheat												
Pea and Broad bean arancini (vn)														
Carpaccio of beef, tomato, black olive dressing		wheat												
Bruschetta, slow cooked chard		wheat												
Vegan: Bruschetta, datterini tomato & slow cooked chard		wheat												
Starter courses														
Wild greens, herb bouquet & nasturtium crème fraiche (amuse)														
VEGAN: Wild greens, herb bouquet & nasturtium vegan yoghurt (vn)														
Wye Valley asparagus, borage, fonduta														
VEGAN: Wye Valley asparagus, borage, fig leaf & coconut yogurt mousse (vn)														
Mains														
Wild Halibut, sea beets, sea kale, kefir butter, finger limes														
Gnudi, wild garlic, peas, broad beans, ricotta salata		wheat												
Spring nettle risotto & broad beans (vn)														
Desserts														
Almond tart, strawberry sorbet, green almonds		wheat								almond				
Vegan: Cocoonut crème legere, mango, gariguette strawberry compote														
Food Station														
Grilled leg of lamb, wild greens, herb jam														
Wood grilled trout wrapped in fig leaves, sauce vert														
Wood roasted Spring vegetables, chimichurri														
Focaccia di recce, spring green, berkswell, honey, chilli butter		wheat												
Confited king cabbage, black garlic & spring greens (vn)														
Rosemary & sea salt focaccia (vn)		wheat												
Bowls														
Bitter leaves, candied walnuts, torn sourdough, Caesar dressing		wheat								walnuts				
Heirloom beetroot, spiced beetroot purée, goats curd, blackcurrant														
Radish, pea, fennel, broad-bean salad, preserved lemon dressing														
Dessert bowls														
Bitter chocolate liquorice cake, jersey cream		wheat												
Lemon verbena panna cotta cake, candied lemon, gooseberries		wheat												
Vegan: Cocoonut crème legere, mango, gariguette strawberry compote														
Rhubarb and strawberry sorbet														
Rich caramel, chocolate truffle ice cream		wheat												
Fiore di latte, roasted cherry ice cream														