















**ALLERGEN EVENT SHEET**

EVENT DATE	20TH-26TH MAY 2024				Event: CHELSEA FLOWER SHOW									
MENU														
	CELERY & CELERiac	CERIALS CONTAINING GLUTEN (AND TYPE: WHEAT/BARLEY/RYE)	CRUSTACEAN	EGGS	FISH	LUPIN	MOLLUSC (AND TYPE)	MILK	MUSTARD	NUTS (ADD TYPE OF NUT: CHESTNUT, PINENUT AND COCONUT ALSO)	PEANUTS	SESAMEE SEEDS	SOY BEANS/SOYA	SULPHAR DIOXIDE & SULPHITES
<b>AFTERNOON TEA CAKES</b>														
lemon & poppyseed tea cake														
polenta & orange tea cake														
Pistachio, rose & olive oil tea cake														
Valrhona chocolate tea cake														
gariguetta strawberry pavlova														
coconut chiffon cake														
summer berry trifle - build on site														
buttermilk scones														
<b>SANDWICHES</b>														
Baby cucumber, Neals yard crème fraiche & borage on white bloomer														
Home-cured three-citrus trout, dill & lemon mayonnaise on seeded wholemeal														
Rare roast beef, horseradish cream & watercress on granary														
Roast veg & vegan feta (Vegan/Gluten Free)														
<p align="center">At AP&amp;Co, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies.          While we take extreme cautions to minimize the risk of cross contamination, we cannot fully guarantee that any of our dishes are safe to consume for people with specific allergies.          As dishes containing every allergen are produced within our premissis, we cannot guarantee that any dishes will not have traces of certain allergens.</p>														