















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 (TYPE)	MILK	MUSTARD	NUTS (ADD TYPE OF NUT: CHESTNUT, PINENUT AND COCONUT ALSO)	PEANUTS	SESAMEE SEEDS	SOY BEANS/SOYA	SULPHAR DIOXIDE & SULPHITES
COLD STARTERS														
Lalateria Perline burrata, Wye valley asparagus, wild garlic & cacklebean polonaise (v)		WHEAT												
Dressed vegan ricotta, wye valley asparagus & meyer lemon (VEGAN)										COCONUT				
BREAD & BUTTER														
SOURDOUGH		WHEAT												
GF SOURDOUGH														
BUTTER - need table amounts per service (CONTAINS GARLIC)														
VEGAN BUTTER										COCONUT				
MAINS														
Saddle of spring lamb, Jersey royals, fava beans & gem lettuce														
VEGETARIAN Marsh samphire, organic spelt, celery & nettles (v)		BARLEY												
VEGAN/GF Marsh samphire, spring nettle risotto & celery leaves (v)														
VEGAN Celery root, slow cooked chard, yellow endive & lovage														
CANAPES														
Heritage tomato & vegan feta tartlet, wild rocket pesto (v)		WHEAT								PINENUTS				
Borage honey cured Trout, beetroot blini & smoked trout caviar		WHEAT												
Morels, seeded sourdough & sheep's sorrel ricotta														
Balmoral chicken, ramps & new potato anna														
Aged west country beef, buckwheat crumpet & watercress		WHEAT												
BOWLS														
LALATERIA STRACCIATELLA, WILD GARLIC & CACKLEBEAN POLONAISE (V)		WHEAT												
SEABASS TARTARE, MEYER LEMON, SWEET HARISSA & CARTA MUSICA														
FILLET OF WELSH LAMB, SPRING PEA & HEN OF THE WOODS FRICASSEE														
VIOLET ARTICHOKE & BARLEY RISOTTO, SPRING LEEK & FEVES (V)		WHEAT												
VIOLET ARTICHOKE & BARLEY RISOTTO, SPRING LEEK & FEVES (VN)		WHEAT												
PLATED DESSERTS														
GALA NIGHT - Champagne rhubarb, almond & fig leaf brulee with Neal's Yard crème fraiche										ALMOND				
VEGAN & GF - Woodruff & Vanilla mousse, champagne rhubarb & dark chocolate cremuex (vn)										COCONUT				
DESSERT CANAPES														
Dark chocolate & Two Fields olive oil ganache & preserved cherry (vn)		WHEAT												
Champagne rhubarb, Earl Grey tea sponge & wildflower honey		WHEAT												

At AP&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 premises, we cannot guarantee that any dishes will not have traces of certain allergens.