Dishes and their allergen content - Starters

Dishes						.upin Flour	Milk		MUSTARD			MSAAM OA		Bac WNE
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts [†]	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Bread Basket with unsalted butter		√					√							
Food & Forest Cashew nuts										√				
Marinated Giant Olives														√
Soup of the day with sour dough bread	√	√					√							
Salt & Pepper Squid with roasted lemon & garlic mayo				√	√									
Heritage Tomato Salad with fine capers, house dressing, toasted sourdough and shaved Parmesan							√							
Roasted Golden Beetroots goats curd, marjoram, local farmed honey and toasted hazelnuts							✓			√				
Classic Prawn Cocktail Marie Rose sauce, baby gem, cayenne pepper buttered granary bread		✓	✓				✓							
Moules Mariniere with cream, wine, shallots, sourdough bread		✓					✓	✓						
Braised Scottish Beef Shin Croquettes with horseradish crème fraiche & pickled cucumber		✓		✓	✓		✓		✓					
Buffalo Mozzarella roasted and marinated peppers with lemon oil							✓							

Dishes and their allergen content - Mains

Dishes						.upin Flour	Milk		MUSTARD			MAAM OA		WNE COMP
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Oven Baked Fish Of the Day with mint buttered new potatoes and sauteed spinach					√		√							
Roasted Breast of Duck/Chicken with summer squash, tender stem broccoli and red wine jus	\						✓							✓
Grilled Pork Cutlet with braised savoy cabbage, rosemary and garlic potatoes, grain mustard sauce	>						\		✓					>
Pan Roasted Supreme of Chicken with tagliatelle, roasted tomato, chilli & herb sauce		√												
The Chequers Beef Burger in pretzel bun, smoked Applewood Cheddar, red onion, beef tomato, baby gem and fries		✓					✓							
Fish & Chips Beer battered haddock, hand cut chips and the Chequers condiments				>	✓		✓							
Linguini Frutti di Mare with calamari, tiger prawns and mussels in white wine and garlic	✓	✓	✓		✓		√	✓						√

Dishes						Lupin Flour	Milk		MUSTARD			MEANN ON		Gas WNE
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Pan Fried Calves Liver with creamed mash potato, sage braised onions and crispy smoked bacon	✓						✓							✓
Hot Seafood Platter Lobster tails, mussels, clams, king prawns, garlic butter, fries and ciabatta bread	✓	✓	√				√	✓						√
Grilled Tuna Nicoise Salad on a bead of green beans, tomatoes, black olives, new potatoes, boiled egg				√	√									
Caesar Salad with Chicken Baby gems, bacon, Parmesan, croutons, cherry tomatoes, anchovies, Caesar dressing		✓		√	✓		√							
Caesar Salad with Tiger Prawns Baby gems, bacon, Parmesan, croutons, cherry tomatoes, anchovies, Caesar dressing		✓	✓	√	✓		√							
Superfood Salad Baby spinach, watercress, wild rocket, beluga lentils, golden beetroots, cherry tomatoes, stem broccoli, sweet potatoes, pumpkin seeds with lemon and yoghurt dressing							✓							

Dishes and their allergen content – Steaks with house made smoked herb butter, watercress and hand cut chips

Dishes						Lupin Flour	Milk		MUSTARD			HAM		Goor WNE
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Rib Eye Steak							\							
Sirloin Steak							>							
Fillet of Beef							>							
Lobster Tail			✓				\							
Marrowbone Gravy	√													√
Garlic Butter							✓							
Bearnaise				√			√							✓
Peppercorn	✓						√							✓
Blue Cheese							√							

Review date: July 2024

Reviewed by: Head Chef (The Chequers Matching Green)



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Dishes and their allergen content – Side Dishes

Dishes						upin Flour	Milk		MUSTARD			HAMI		Geer WNE
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts [†]	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Mixed leaf salad														
Seasonal vegetables														
Wilted spinach														
Garlic & herb button mushrooms	√						√							
Fries														
Mashed Potatoes														
Truffle & parmesan fries							\							
Sprouting broccoli & roasted almonds										√				
Mac & Cheese							✓							
Hand Cut Chips														

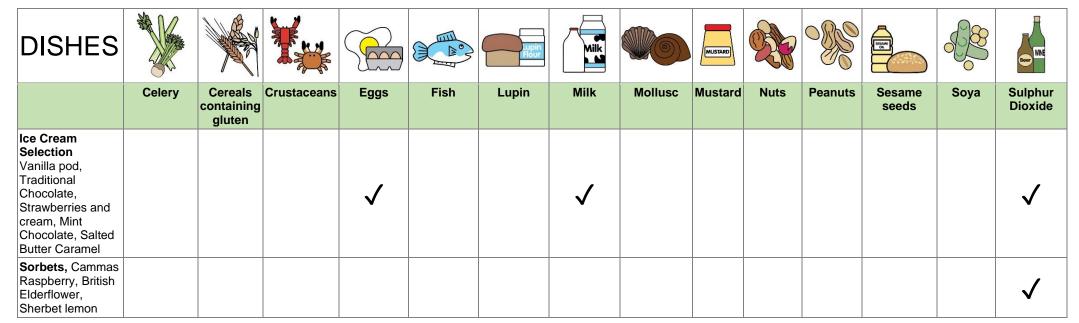
Review date: **July 2024**

Reviewed by: Head Chef (The Chequers Matching Green)



DISHES AND THEIR ALLERGEN CONTENT – THE CHEQUERS MATCHING GREEN (DESSERTS)

DISHES						Lupin Flour	Milk		MUSTARD			ISSAM ISSAM		WNE
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Sticky Toffee Pudding with butterscotch sauce and vanilla ice cream		√		✓			√							√
New York Vanilla Cheesecake														
The Chequers Sundae with vanilla ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce, toasted flaked almonds		✓		√			√			√				✓
Double Chocolate Brownie with honeycomb and vanilla ice cream		✓		√			√							√
Affogatto, vanilla ice cream, crushed amaretti biscuits drizzled with espresso coffee		√		✓			√			√				√
Selection of Fine English Cheeses Somerset Brie, Cornish Yarg, Mature Cheddar, Rosary goat's cheese, Oxford blue with fig & apple chutney, celery, grapes, walnuts and Millers Damsels biscuits	✓	✓					✓			√				



Review date: July 2024

Reviewed by: Head Chef (The Chequers Matching Green)



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DISHES AND THEIR ALLERGEN CONTENT – THE CHEQUERS MATCHING GREEN (KIDS MENU)

Review date: July 2024

DISHES						Lupin Flour	Milk		MUSTARD			SSAM ON THE PROPERTY OF THE PR		Boor
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Penne with Napoli sauce		✓												
Sausage & Mash with gravy		✓												✓
Chicken Goujons with fries, garden peas and sauces				√										
Spaghetti Bolognese with Napoli sauce		✓												✓
Fish & Chips with garden peas and sauces														
Kids Roast Beef/Chicken with roast potatoes, seasonal vegetables,Yorkshire Pudding, gravy		✓		✓			✓							
Ice Cream Selection Vanilla pod, Traditional Choco, Strawberries&cream, Mint Choc, Salted Butter Caramel				√			√							√
Warm Waffle with seasonal berries, chocolate sauce and vanilla ice cream		✓		✓			✓							
Chocolate Brownie Sundae with vanilla ice cream		✓		√			√							

Food Standards Agency

DISHES AND THEIR ALLERGEN CONTENT – THE CHEQUERS MATCHING GREEN (SUNDAY ROAST)

DISHES						Lupin Flour	Milk		MUSTARD			MAAN! O.		Boor
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Roast Striploin of Beef Yorkshire pudding, roast potatoes, seasonal veg, gravy		✓		√			√							
Free Range Roasted Half Chicken Yorkshire Pudding, chipolata & bacon, sage stuffing, roast potatoes, seasonal veg, gravy		✓		✓			√							
Squash, Mushroom & Spinach Wellington roast potatoes, seasonal veg, vegetarian gravy		✓												
Cauliflower cheese		✓					√							

Review date:

July 2024

Reviewed by: Head Chef (The Chequers Matching Green)



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