


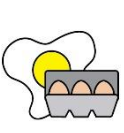
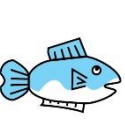


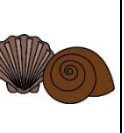
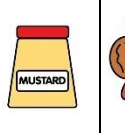
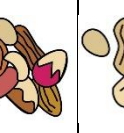

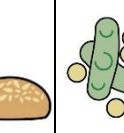
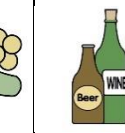
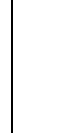


## Golden Arrow May & June Menu – Dishes and their allergen content

This information is provided as a guide and subject to change, if you have an allergy or special dietary requirement, please make us aware at time of booking.

Whilst every effort is made in our procedures, all our products are made in a kitchen that handles celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, mollusc, mustard, nuts, peanuts, sesame seeds, soya and sulphur dioxide and may contain traces.

Dishes														
A ✓ indicates the allergen is present.	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
STARTER														
Onion Soup	✓						✓							✓
Potted shrimps		✓wheat	✓				✓		✓			✓	✓	✓
Cheddar & tomato flan		✓wheat											✓	
MAIN														
Beef														
Bordelaise sauce														✓
Red wine sauce														✓
Yorkshire pudding		✓wheat		✓			✓							
Salmon with sauce Choron		✓barley		✓	✓		✓		✓					
Vegan scallops									✓				✓	
Horseradish		✓wheat		✓			✓		✓					✓
English mustard		✓wheat							✓					
DESSERT														
Panier de chocolat aux		✓wheat											✓	
Apple strudel		✓wheat		✓			✓							
Cheeseboard	✓	✓wheat		✓			✓		✓			✓	✓	
Truffles							✓						✓	

Reviewed by: Head Chef  
Review date: 01/05/25