




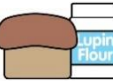



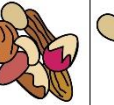


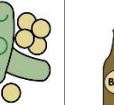



## DISHES AND THEIR ALLERGEN CONTENT – Week 13 Desserts Edmunds @Home

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
White chocolate fudge (£1.50)							Yes							
Mini mince pies topped with almond and hazelnut streusel (4 for £1)		Yes		Yes			Yes			Yes				
Galette de Rois (puff pastry gateau filled with almond cream) (£5)		Yes		Yes			Yes			Yes				
Bostock (Brioche soaked in orange blossom syrup and topped with almond cream) (2 for £2.50)		Yes		Yes			Yes			Yes				
Traditional panettone (500g for £5 (900g for £9)		Yes		Yes			Yes							
Mushroom soup							Yes							
Broccoli & blue cheese soup	Yes						Yes							
Duck rillettes	Yes						Yes							Yes

Ham hock terrine	Yes													
Mushroom pithivier		Yes		Yes			Yes		Yes					
Butternut wellington		Yes		Yes			Yes		Yes					
Suffolk cheese & leek roll	Yes	Yes		Yes			Yes							
Chicken & wild mushroom suet pudding	Yes	Yes		Yes			Yes		Yes					Yes
Beef shin bonbons	Yes	Yes		Yes										Yes
Sausage rolls, red onion & cranberry		Yes		Yes			Yes		Yes					Yes
Pig & blanket, Brie & cranberry turnover		Yes		Yes			Yes		Yes					

Review date:

Reviewed by:



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