

The Talbot Cuckfield **Allergy Policy 2015**

The Talbot is committed to reducing the risk to our customers and guests with regard to the provision of food and the consumption of allergens in food which could lead to an allergic reaction.

The following food groups have been identified as potentially harmful allergens to some

- *Celery*
- *Cereals containing Gluten*
- *Crustaceans*
- *Eggs*
- *Fish*
- *Lupin*
- *Milk*
- *Molluscs*
- *Mustard*
- *Nuts*
- *Peanuts*
- *Sesame Seeds*
- *Soya*
- *Sulphur Dioxide (sometimes known as Sulphites)*

Whilst will do our utmost to ensure there is no cross contamination, we cannot **guarantee** that there will not be any trace [**allergy**] elements in the products as all food is prepared and cooked in an open kitchen.

This relates to all manufacturers and the labelling of their products; as we occasionally use products bought in from outsourced manufacturers, they cannot guarantee that there are no trace elements in these products.

Once we have been informed of the allergy we can offer an alternative or label items accordingly, therefore it is at the clients own discretion as to whether they eat any of the catering ordered, and it may be advisable that the client brings in their own items if they wish to avoid any uncertainty and worry on the day.

It is very important that we are notified of any potential allergy risk when making your booking.

If you have any questions or concerns then please do not hesitate to contact one of the team on 01444 455 898 or info@thetalbotcuckfield.co.uk

Thank you