

CLAYTON HOTEL


## CLASSIC SANDWICHES

Wholegrain Mustard Mayonnaise, Chicken and Rocket Salad

In a mini baguette (allergens: 6, 7, 13)
Smoked Salmon and Cream Cheese Dill
Served as an open sandwich (allergens: 3-salmon, 6, 7)
Egg Mayonnaise and Cress
Served in brown bread (allergens: 6, 7, 11)
Cheddar Cheese, Cajun Infused
Mayonnaise and Mixed Leaf
Served in white bread (allergens: 6, 7)

## VEGGIE SANDWICHES

Herbed Sweet Potato Falafel, Yoghurt and Mixed Leaf Salad

In a mini baguette (allergens: 6)
Mediterranean Spiced Vegetables and Garlic Infused Hummus
Served in an open sandwich (allergens: 6, 10)
Egg Mayonnaise and Cress
Served in brown bread (allergens: 6, 7, 11)
Cheddar Cheese, Cajun Infused
Mayonnaise and Mixed Leaf
Served in white bread (allergens: 6, 7)

## VEGAN (VE), VEGETARIAN (V), GLUTEN FREE (GF)

FOOD ALLERGIES AND INTOLERANCES
If you have a food allergy or food intolerance, please speak to a member of our team, who are fully trained in allergy awareness, before you order your food and drinks. Please refer to the end of the menu where the allergens are listed numerically and presented in the format under each item. While our gluten-free dishes are prepared separately, they are not prepared in a totally gluten-free environment.

SWEET TREATS

Lemon Curd Macarons
(allergens: 5, 7, 11)
Wild Berry Cheesecake
(allergens: 7)
Cranberry and White Chocolate Flapjacks (allergens: 7)
Battenberg Slices
(allergens: 5, 6, 10)

## SCONES

Homemade Scones (V) Warm Plain and Cranberry Scones
(allergens: 6, 7, 11)
Served with Fruit Jam and Fresh Clotted Cream
(allergens: 7)

## ALLERGEN INDEX

No. 1 - Crustaceans No. 6 - Cereal containing gluten No.11-Egg
No. 2 -Molluscs No. 7 - Milk/milk products No. 12 -Celery \& celeriac
No. 3 - Fish
No. 4 - Peanuts No. 5 - Nut

No. 8 - Soya
No. 9 - Sulphur dioxide No. 10 - Sesame seeds

No. 13 - Mustard
No. 14 - Lupin


