



Penventon Park Hotel Allergy Statement

Please speak to your server before placing your order if you suffer from any food intolerance or allergy.

Allergens in all our dishes are re-identified on our menus using the food allergen key; numbered 1 to 14. This key corresponds with the Food Standards Agency allergen guide. The guide for precise reference can be referred to on the back-cover page of the menus. The allergens on the menu should be used as a guide.

Whilst we have identified the allergens that are actually in the dishes, please be aware that there may be traces of other allergens in dishes due to manufacturing or cooking methods. Therefore, it is very important that you advise your server of any dietary requirements so that we can then advise you further.

Deep fat frying is an important cooking process in our kitchens, the ingredients within dishes which are deep fried will be cooked in the same fryer as other ingredients which may contain allergens and therefore there will be a risk of cross contamination.

Our chefs are always keen to create new dishes and introduce seasonal specialities so please check the allergen information each time you visit the restaurant/s as changes to recipes are made.

Whilst we make every effort to minimise cross contamination, please be aware that our dishes are made and prepared in environments where allergens are present.

Please speak to your server about your particular dietary requirements and we will do our best to accommodate them.

Thank you,

The Penventon team