



SPRING AWAKENING
AFTERNOON TEA
ALLERGEN INFORMATION GUIDE

THE ORANGERY TEA HOUSE SOUTHAMPTON AFTERNOON TEA ALLERGEN INFORMATION GUIDE

Here you'll find a list of all of the products sold in The Orangery Tea House Southampton, with allergens listed along the top of the page for easy reference. If a product contains one of these ingredients, then you will find a tick in the corresponding box.

Please remember to check this guide and the ingredient label regularly as recipes do change from time to time - the last thing we want is for anyone being caught out by a new take on an old favourite.

We're proud to freshly prepare our food in our kitchen every day but as we use many ingredients and shared equipment, cross contact is managed but not to an allergen-free level. Therefore we can't guarantee any of our food is suitable for those with allergies due to the risk of cross contact.

Our vegan products are made to a vegan recipe but are not suitable for those with dairy and egg allergies.

In addition we also declare Pine Nuts as an allergen.

If you are interested in an ingredient outside the 15 listed below or if you have any trouble finding what you're looking for, just contact our team - southampton@theorangeryteahouse.co.uk



The Food Standards Agency regards the following ingredients and their derivatives as allergens:

Peanuts	Lupin	Cereals Containing Gluten	Milk
Sesame	Mustard	Celery & Celeriac	Molluscs
Crustaceans	Soya	Fish	Sulphur Dioxide
Eggs	Nuts		Pine Nuts

SPRING AWAKENING AFTERNOON TEA MENU

Our menu is freshly prepared in our kitchen every day, but as we use many ingredients and shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contamination.

CONTENTS KEY: Y (SUITABLE FOR) ✓ (PRODUCT CONTAINS)	VEGETARIAN	VEGAN	GLUTEN FREE	PEANUTS	ALMOND	BRAZIL NUT	CASHEW	HAZELNUT	MACADAMIA	PECAN	PISTACHIO	WALNUTS	PINE NUTS	SESAME SEEDS	CEREALS CONTAINING GLUTEN	FISH	CRUSTACEAN	MOLLUSCS	MILK	EGGS	CELERY & CELERIAC	LUPIN	MUSTARD	SOYA	SULPHUR DIOXIDE	
SAVOURIES																										
SPINACH & CREAM CHEESE ECLAIR WITH PARMESAN CRISP															✓				✓	✓						✓
CAPRESE FOCACCIA TOPPED WITH FRESH BASIL & PESTO															✓				✓							
PULLED HAM & WHOLEGRAIN MUSTARD BRUSCHETTA WITH PICCALILLI GEL															✓								✓			✓
SALMON & SPRING ONION TART															✓				✓	✓			✓			✓
SCONES																										
MINI BLUEBERRY & PLAIN SCONES SERVED WITH LEMON CURD & CLOTTED CREAM															✓				✓	✓						
PETIT FOURS																										
HONEYCOMB CHOUX TOPPED WITH CACAO BEE															✓				✓	✓				✓		
CARROT & ORANGE OPERA CAKE					✓										✓				✓	✓						
CHOCOLATE EGG FILLED WITH CHOCOLATE MOUSSE & MANGO YOLK																			✓	✓				✓		
VIOLET & CASSIS MACARON FILLED WITH BLACKCURRANT ITALIAN MERINGUE BUTTERCREAM					✓														✓	✓						

SPRING AWAKENING AFTERNOON TEA VEGAN MENU

Our menu is freshly prepared in our kitchen every day, but as we use many ingredients and shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contamination.

CONTENTS KEY: Y (SUITABLE FOR) ✓ (PRODUCT CONTAINS)	VEGETARIAN	VEGAN	GLUTEN FREE	PEANUTS	ALMOND	BRAZIL NUT	CASHEW	HAZELNUT	MACADAMIA	PECAN	PISTACHIO	WALNUTS	PINE NUTS	SESAME SEEDS	CEREALS CONTAINING GLUTEN	FISH	CRUSTACEAN	MOLLUSCS	MILK	EGGS	CELERY & CELERIAC	LUPIN	MUSTARD	SOYA	SULPHUR DIOXIDE	
SAVOURIES																										
CHARLOTTE POTATO & SPRING ONION TART		✓																								
PLANT BASED CREAM CHEESE & SPINACH CRACKERBREAD		✓																								
CELERIAC & RED CABBAGE SLAW, WHOLEGRAIN MUSTARD & PICCALILLI BRUSCHETTA		✓																			✓		✓		✓	
PLANT BASED MOZZARELLA, TOMATO & BASIL CROSTINI		✓																								
SCONES																										
MINI BLUEBERRY & PLAIN SCONES SERVED WITH LEMON CURD & PLANT BASED CREAM		✓																							✓	
PETIT FOURS																										
HONEYCOMB TART TOPPED WITH CACAO BEE		✓																							✓	
CARROT & ORANGE OPERA CAKE		✓																							✓	
DARK CHOCOLATE EGG FILLED WITH COCONUT YOGHURT & MANGO YOLK		✓																							✓	
VIOLET & CASSIS MACARON FILLED WITH BLACKCURRANT ITALIAN MERINGUE PLANT BASED BUTTERCREAM		✓			✓																					

SPRING AWAKENING AFTERNOON TEA GLUTEN FREE MENU

Our menu is freshly prepared in our kitchen every day, but as we use many ingredients and shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contamination.

CONTENTS KEY: Y (SUITABLE FOR) ✓ (PRODUCT CONTAINS)	VEGETARIAN	VEGAN	GLUTEN FREE	PEANUTS	ALMOND	BRAZIL NUT	CASHEW	HAZELNUT	MACADAMIA	PECAN	PISTACHIO	WALNUTS	PINE NUTS	SESAME SEEDS	CEREALS CONTAINING GLUTEN	FISH	CRUSTACEAN	MOLLUSCS	MILK	EGGS	CELERY & CELERIAC	LUPIN	MUSTARD	SOYA	SULPHUR DIOXIDE	
SAVOURIES																										
CHARLOTTE POTATO & SPRING ONION TART			✓																							
PLANT BASED CREAM CHEESE & SPINACH CRACKERBREAD			✓																							
PULLED HAM & WHOLEGRAIN MUSTARD BRUSCHETTA WITH PICCALILLI GEL			✓																				✓		✓	
MOZZARELLA, TOMATO & BASIL CROSTINI			✓																							
SCONES																										
MINI BLUEBERRY & PLAIN SCONES SERVED WITH LEMON CURD & CLOTTED CREAM			✓																						✓	
PETIT FOURS																										
HONEYCOMB TART TOPPED WITH CACAO BEE			✓																✓	✓					✓	
CARROT & ORANGE OPERA CAKE			✓		✓																				✓	
CHOCOLATE EGG FILLED WITH CHOCOLATE MOUSSE & MANGO YOLK			✓																✓	✓					✓	
VIOLET & CASSIS MACARON FILLED WITH BLACKCURRANT ITALIAN MERINGUE BUTTERCREAM			✓		✓														✓							