



List of 14 Allergens

Food ingredients that must be declared as allergens in the EU

1. **Cereals containing gluten**, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:

- (a) wheat based glucose syrups including dextrose
- (b) wheat based maltodextrins
- (c) glucose syrups based on barley
- (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin

2. **Crustaceans** and products thereof

3. **Eggs** and products thereof

4. **Fish** and products thereof, except:

- (a) fish gelatine used as carrier for vitamin or carotenoid preparations
- (b) fish gelatine or Isinglass used as fining agent in beer and wine

5. **Peanuts** and products thereof

6. **Soybeans** and products thereof, except:

- (a) fully refined soybean oil and fat
- (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources
- (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources
- (d) plant stanol ester produced from vegetable oil sterols from soybean sources

7. **Milk** and products thereof (including lactose), except:

- (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
- (b) lactitol

8. **Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin

9. **Celery** and products thereof

10. **Mustard** and products thereof

11. **Sesame seeds** and products thereof

12. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers

13. **Lupin** and products thereof

14. **Molluscs** and products thereof

VAUGHAN LODGE RESTAURANT

S t a r t e r

Pan-fried Scallops €23.00

Wakame Butter Sauce, Cucumber and Radish, Scallop Roe, Micro Leaves

6,7,11,12,14

House Salad €14.00

Sweet Potato and Chickpea Hummus, Radishes, Pomegranate, Smoked Almonds, Jerusalem Artichokes, Buttermilk Dressed Salad Leaves, Edamame Beans, Goat Cheese.

6,7

Soup of the Day €10.50

3,7

Jacob Ladder Short Rib €14.00

Cabbage, Onion Puree, Braised Juices, Pickled Mustard Seeds

9,10,12

M a i n C o u r s e

Fillet of Beef €46.00

Asparagus, Bearnaise Sauce, Jus, Parmesan Churros

3,9,12

Sirloin Steak €36.00

Creamy Peppercorn and Petit Vegetable Jus, Onion Rings, Spinach Emulsion.

1,3,7,10

Pecorino Crusted Fillet of Halibut €37.00

Fennel, Spiced Broth, Kohlrabi.

4,12

Organic Salmon €33.00

Miso Glaze, Saffron Shrimp & Green Vegetable, Avocado Crème

2, 6, 12

D e s s e r t

White Chocolate and Vanilla Panna Cotta €12.00

Mixed Berry, Passion Fruit Gel, Mango, Lime Curd

3, 7

Chocolate Torte €12.00

Salted Carmel Cream, Crunchy bits, Crème Fraiche, Passion Fruit Sorbet

1,7,8

Banana Mille Feuille €12.00

Banana Caramel, Cream Patisserie, Rum Ice-Cream

1,3,6

**Please inform your server of any allergies or dietary required
We are unable to provide individual checks for parties over 4 persons.**