



# Allergen and Storage Information

## Allergies and Intolerances

It is the hirer's responsibility to ensure food is suitable for purpose if served to anyone with a food intolerance or an allergy.

We always do our very best to ensure your food is suitable for you, and whilst every effort is made to minimise cross-contamination, our ingredients are manufactured, and our dishes are prepared in environments where allergens are present. Therefore, we cannot guarantee that any item on our menu is 100% allergen-free.

For this reason, we do not recommend that anyone with a severe food allergy consumes our food.

Please make sure that everyone attending is made aware of this information and if anyone requires further allergen information please ask them to call us on 07941155295.

## Food storage

Please serve food promptly after delivery. If serving is delayed keep cold foods on ice or in refrigerators. Consume the buffet within **3 hours** of setup. After this time, any remaining food should be discarded.