

EJ'S TEAROOM

Allergen Policy

At Yorkshire Lavender we produce all our products with the upmost care to ensure they are safe for you to enjoy.

While some of the food provided in our tearoom is made specially to cater for allergen-aware diets, it is produced in a kitchen environment where there may be a risk of cross contamination.

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. Information on allergies is subject to change and updated by our suppliers in real time. Therefore, even if you have chosen this item previously, please make sure you check it each time you visit and always inform your server of your allergy, intolerance, or dietary requirements. If you have any questions, please let us know before ordering.

While we do our best to reduce the risk of cross contamination in our tearoom, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Cross Contamination

Our food and drinks are prepared in areas where cross contamination may occur. We only declare allergens if they are intentionally added to a product.

Food and drink preparation areas and storage areas may be shared. Our suppliers may also have cross contamination of the food or drink you wish to consume, please ask us for further information on our cooking methods and policies, and we may also be able to show you ingredient packaging any 'may contain' or trace warnings that the supplier has provided.

We carry out a full risk assessment for raw materials with regards to all 14 recognised allergens listed in the Food Information for Consumers Regulation (EU).

The 14 allergens are:

celery, cereals containing gluten (such as barley and oats), **crustaceans** (such as prawns, crabs, and lobsters), **eggs, fish, lupin, milk, molluscs** (such as mussels and oysters), **mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites** (if the sulphur dioxide and sulphites are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts).