

Allergen list 2023

Marwell Zoo

All of our products are produced in an environment with all ingredients and possible allergens, therefore there is always a risk of contamination.

We are unable to claim gluten free on products. All products we produce come with a precautionary warning "not suitable for people with coeliac disease". For more information please see the bottom of this document.

Cafe Graze

Homemade soup – non gluten and non-dairy
Festive bun, pulled pork with apple sauce – non gluten
Festive bun, turkey with cranberry sauce – non gluten
Festive bun, nut roast with apple or cranberry sauce – non gluten
Chips – non gluten and non-dairy
Pigs in blankets – non-dairy
Sandwiches – gluten free and vegan options
Cakes – gluten free options
Hot chocolate – non gluten and non-diary

Marshmallow Pod & Snow leopards

Marshmallows - non gluten and non-dairy

BBQ

Juicy Beef Burger – non gluten and non-dairy Vegetable burger – non gluten and non-dairy

External Catering

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The Swing Grill (Hall drive)

Traditional bratwurst - milk, celery, wheat Cheese frankfurter - milk, wheat Krakauer - celery, wheat Frankfurter - celery, wheat. Currywurst - celery, milk, wheat Vegan bratwurst - gluten, wheat

Baguettes are suitable for vegetarian and vegan diet. Non gluten rolls available upon request. All pork sausages are 100% filler free and non-gluten.



Loaded fries (Hall drive)

All loaded fries are non-gluten. Vegan options are available.

Coffee and doughnut bar (South Road)

Oat, soya and coconut milk alternatives available on request at no additional charge. Decaf coffee and tea available. Hot chocolate (may contain traces of milk). Candyfloss is non gluten and dairy free.

Guests with coeliac disease

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On 4 September 2023 the legislation governing gluten free food labelling changed meaning that all foods prepared in areas where gluten containing products are also prepared must be labelled as such. As we understand it, this is a change in the law that was requested by the Coeliac Disease Association and as a result of this the way we label our food has changed. We are still taking every effort to ensure that foods that don't contain gluten as an ingredient are free from contamination but we cannot legally say they are gluten free. We now have to state that the food is prepared in an environment with all ingredients and possible allergens. All guidance has come from the Food Standards Agency.

28/11/2023 v.1 Page 2 of 2