### Dish/ingredient:

<table>
<thead>
<tr>
<th>Cereal(s) containing gluten**</th>
<th>Crustaceans</th>
<th>Eggs</th>
<th>Fish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Celery</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Nut(s)*</th>
<th>Molluscs</th>
<th>Mustard</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lupin</td>
<td>Milk</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Peanut(s)</th>
<th>Sesame seeds</th>
<th>Soya</th>
<th>Sulphur dioxide</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Please state the name of the cereal(s) containing gluten** AND/OR the name of the nut(s)*

**Cereals containing gluten are wheat, barley, oats, rye, or a cross-pollinated variety of these cereals.

*Nuts include peanuts, hickory nuts, macadamia nuts, pecans, pine nuts, walnuts, almonds, and hazelnuts.

### Chef:

**ALLERGENS: CHEF RECIPE CARDS**

- Celery
- Cereals containing gluten
- Crustaceans
- Eggs
- Fish
- Lupin
- Milk
- Molluscs
- Mustard
- Nuts
- Peanuts
- Sesame seeds
- Soya
- Sulphur dioxide

### Date:

**ALLERGENS: CHEF RECIPE CARDS**

Please state the name of the cereal(s) containing gluten** AND/OR the name of the nut(s)*

**ALLERGENS: CHEF RECIPE CARDS**

Notes:

Reviewed and checked by:

You can find this template and others, including more information at www.food.gov.uk/allergen-resources