



Wine & Dine'm Catering are committed to providing great quality food and strategies that reduce the risk of adverse reactions for customers with dietary requirements to enjoy.

1. Standard Diets included in menus.

The current Wine & Dine'm menus offer several dietary friendly options including: Gluten Free (Not suitable for Coeliac Disease), Dairy Free, Vegetarian and Vegan as listed. The responsibility lies with the guest to identify themselves to service staff. Please see the Allergens Declaration on our [Terms and Conditions](#). Should guest dietary requirements exceed 20% of the total pax, a custom menu will need to be discussed & selected with the Event Manager & charges may apply.

2. Allergens (Medically diagnosed allergies) E.g Coeliac or anaphylaxis to a food item.

"Food allergy is an abnormal response to a food triggered by your body's immune system"

Whilst all care will be taken to provide special meals to meet these requirements, Wine & Dine'm Catering is unable to guarantee that any meal will be 100% free of all traces of nuts, dairy, gluten, egg or egg products, seafood or other products that may produce allergic reactions in certain people. For extreme allergies, special arrangements must be discussed with Wine & Dine'm Catering.

3. Dietary preference

Dietary meal and lifestyle preferences where there is not a medically diagnosed allergy such as Paleo, Fodmap, Keto etc will incur **an additional cost** for the Chef to prepare suitable options available for the guest.

To further reduce the risk of contamination for guests with multiple allergies, please provide a list of safe ingredients and meal suggestions for the Chef's to prepare.



W I N E & D I N E ' M