



ALLERGY POLICY

The Food Standards Agency has estimated that 21m people in the UK suffer from one or more food allergies, for which there is no known treatment, other than avoidance of the allergen. Leander Club, we take our commitment to food safety very seriously. Every member of our Food and Beverage staff receives regular food allergy training, which helps them to have an understanding of this important issue and its possible consequences.

Annex II of the EU Food Information for Consumers Regulation NO.1169/2011 lists 14 allergens that must always be highlighted when food or drink is used in a Restaurant, Bar or Dining Room menu, or is labelled in pre-packed and non-packed foods. Leander Club has developed a menu matrix which reflects this throughout the Club, including our Events activities.

Members, guests and visitors will wish to note that by law we are required to highlight that there are 14 Allergens recognised by the EU and they are as follows:

CELERY, GLUTEN (FOUND IN WHEAT, RYE, BARLEY, SPELT, KAMUT OR THEIR HYBRID STRAINS), CRUSTACEANS, EGG, FISH, LUPIN, MILK, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE & SULPHITES.

Our commitment to you is that our menu matrix will be available for you to personally review which will contain, where appropriate, distinctive warning labels saying 'Contains: XXXX' for any EU allergen we intentionally use as an ingredient.

If you have any food allergies, please make yourself known to one of our Club's Food and Beverage staff, so they can help you stay safe and enjoy your dining, or drinking, experience.

Please note that our allergen policy covers information about the 14 EU Allergens intentionally used as ingredients. It does not cover allergens present following accidental contact, such as cross contamination which occurs when members, guests or visitors bring food or drink into the Club, over which we have no control.

COMMITTED TO HELPING YOU MAKE SAFER FOOD CHOICES.