



DIETARY REQUIREMENTS OR ALLERGIES

After selecting your tickets, a page will appear that will allow you to select any of the following dietary requirements: Vegetarian, Pescatarian, Vegan, Gluten Free, Dairy Free, Halal or Diabetic. For any requirements that are selected a fully suitable meal will be provided (see further details below), so you **do not** need to select any other options e.g. Melon or Fruit Salad Dessert for these requirements. **If any guest has a combination of the above requirements, or is allergic to any of the following (peanuts, tree nuts, fish, shellfish, eggs, milk, soya, sesame, celery, mustard) please email dwd@eastlancsrailway.co.uk with the booking number and specific information, so that we can ensure the requirements are fully noted.**

For any more complex requirements or allergies that are not listed above, please email before making your booking to check that we are able to accommodate your needs.

Vegetarian, Pescatarian or Vegan – The starter from the Vegetarian or Vegan menu will **only** be provided if the starter on the standard menu for that date is not suitable. For Example: On our Lancastrian Lunches, when the standard starter is soup or melon, this will be the starter served for Vegetarian, Pescatarian and Vegan guests. The Vegetarian main course will be as per the Vegetarian menu for your chosen date. The Pescatarian main will always be Poached Salmon with Hollandaise Sauce. The other courses for the Vegan meal will be as per the set Vegan menu.

Gluten Free or Dairy Free – The meal will be as per the set menu, but with alternatives where necessary such as gluten free bread and sauces or dairy free butter and milk etc. The Gluten Free and/or Dairy Free dessert will be a Dark Chocolate and Raspberry Torte.

Halal – If the starter on the standard set menu is not suitable, we will provide the advertised Vegetarian starter for that date. The main course will be a Halal Roast Chicken Breast.

Diabetic – Our caterers will provide the set menu, but with an alternative dessert of a Fresh Fruit Salad or Cheese and Biscuits. Please send an email to dwd@eastlancsrailway.co.uk to advise which dessert you would prefer.

Allergies – Our caterers regularly accommodate those who have allergies and they take great care to fully check all ingredients, avoid any cross contamination and provide a suitable meal. However, they always advise that some food comes from different suppliers that do also handle food that contains allergens. Additionally, the allergens may be consumed by other guests present on the same experience, and as such there is the slight possibility of airborne particles and/or the contamination of touch points in general areas.