

Hatherley Manor Hotel & Spa	Date Updated : - 13/06/2026
--	-----------------------------

Updated By (Exec / Head Chef) - Aashish Bharti Checked by- Jibin Joseph

Allergen Disclaimer

Our food and drinks are freshly prepared on our premises where we handle all allergens. Please inform us of any allergies, intolerances, coeliac disease or dietary needs when booking. Upon arrival kindly remind your server about any allergies, intolerances, coeliac disease or dietary restrictions for you or your guests. Please Check the menu below to identify allergens in our ingredients.

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DF) Dairy Free (*DF) Dairy Free Adaptable (*GF) Gluten Free Adaptable

Hattie Hunt Afternoon Tea 2026

<u>Cereals Containing Gluten reference guide</u> W= Wheat Flour BU= Buckwheat B= Barley Flour R= Rye Flour T= Triticale Flour: O= Oat Flour				<u>Nuts reference guide</u> A= Almonds B = Brazil nuts C= Cashews H= Hazelnuts M= Macadamia nuts PE= Pecan nuts PI= Pistachio nuts W= Walnuts PIN= Pine Nuts		<u>Crustaceans</u> C= Crabs SC=Scampi LOB= Lobster SH=Shrimp P=Prawns LAN=Langoustine CRA= Crayfish (or crawfish)		<u>Milk</u> C = Cow CRE= Cream G= Goat MP= Milk Powder S= Sheep Y= Yoghurt B= Butter CHE= Cheese	
Comment									

Celery/Celeriac
Cereals Containing Gluten
Crustaceans
Egg
Fish
Lupin
Milk (dairy)
Molluscs
Mustard
Nuts
Peanuts
Sesame
Soya
Sulphites (Sulphur Dioxides)

2 = Cheese

[illegible]

Manor House Sausage Roll
Coronation Chicken Brioche
Cheese & Pickle Sandwich
Antipasti Vegetables and Hummus Sandwich

Coronation Chicken Brioche

Cheese & Pickle Sandwich

Antipasti Vegetables and More

Brown Bead

Child Menu

