



Luxury Hot & Spicy Selection

Allergy Advice

For allergens, please see ingredients highlighted in **Bold**.

Ingredients

Spicy Mango & Ginger Chutney 340g

Sugar, Mango (39%), Ginger (8%), Cane sugar vinegar, Salt, Chilli powder, Ginger powder, Garlic powder.

Piri Piri Chutney 105g

Tomato (42%), Demerara sugar, Apple, Concentrated tomato purée, Cider vinegar, Dried onion flakes, Sultanas, Gelling agent: Pectin, Salt, Birds eye chilli flakes, Concentrated lemon juice, Acidity regulator: Citric acid, Spices, **Mustard** flour, Garlic powder.

Thai Sweet Chilli Sauce 220ml

Sugar, Water, Chilli purée (14%) (Chillies, Water, Acidity regulator: Acetic acid, Salt), Salt, Concentrated lime juice, Garlic, Stabiliser: Xanthan gum, Paprika extract, Spirit vinegar, Preservative: Potassium sorbate, Acidity regulator: Citric acid.

Very Hot Cajun Sauce 220ml

Water, Habanero and Scotch bonnet chillies (20%), **Mustard**, Acidity regulator: Acetic acid, Onion, Sugar, Salt, Stabiliser: Xanthan gum, Preservative: Potassium sorbate, Turmeric.

Naga Chilli Sauce 220ml

Peaches (26%), Tomatoes, Onions, White wine vinegar, Sugar, Water, Cornflour, Salt, Garlic purée, Concentrated lime juice, Dried naga jolokia chillies.

Chillililli 280g

Vegetables in variable proportions (48%) (Cauliflower, Onions, Carrots, Green beans, Red peppers), Distilled malt vinegar (from **Barley**), Sugar, Water, Dijon mustard (**Mustard** seed, Spirit vinegar, Water, Sea salt), Chillies (4%), Cornflour, Salt, Dried onion flakes, Spices, **Mustard** powder, Chilli oil.

Chilli flakes 33g

Chillies (100%)