

Allergy/Intolerance Menu

Allergy / Intolerance:
Child Name / Area :
Dates / Term:

Milk Free

Central Autumn Winter 2023-24

Implementation Date _____

*All recipe codes are given in bold (e.g., **F6**) - to find the recipe on Sharepoint start your search with the letters PRI - e.g., **PRIF6**.

DATES	WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	V221 Vegan Pizza with SB9 Pasta Salad	Chicken Fillet or Quorn Fillet in a Bun with a choice of toppings and SD6 Potato Wedges	Pork Sausage with SD82 Roast Potatoes & SD118 Gravy	SD8 Spaghetti B48 Bolognaise with SD50 Garlic Bread	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
	Option 2	V235 Chef Mariam's Vegetable Couscous	(No Cheese, No Yoghurt Topping)	V232 Veg Wellington, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	Veggie SD8 Spaghetti V233 Bolognaise with SD50 Garlic Bread	
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	D168 Lemon Drizzle	D235 Fruit Jelly with Mandarins	D223 Freshly Chopped Fruit Medley	D233 Jam and Coconut Sponge	D85 Oaty Cookie
DATES	WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	V188 Tomato SD11 Pasta	F6 Fishfingers with Potato Wedges	QB14 BBQ Chicken/ V205 BBQ Quorn or QB15 Lemon & Herb Chicken/ QB10 Lemon & Herb Quorn, with QB16 Seasoned Potatoes and a choice of Salads (See concept guide for salads QB2 QB3 QB4 QB5)		Pork Sausages with Chips & Tomato Sauce
	Option 2	Jacket potato with Beans or Vegan Sheese	NEW Loaded Jackets (use Vegan Sheese)		V237 Veggie Meatballs in V225 Tomato Sauce with SD84 Rice	
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	D234 Carrot Cake	D242 Apple Crumble (No Custard)	D224 Fruit Medley	D198 Chocolate Drizzle Cake (No Chocolate Sauce)	D57 Vanilla Shortbread
DATES	WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	V225 Tomato Pasta topped with V216 Vegan Sheese (No Cheese, No Carbonara or Creamy Pasta) (See concept guide for toppings PK3 PK4 V216 SD8 SD9 SD11 SD121)	Beef Chilli with SD84 Rice	Pork Sausage with Mash Potatoes (no milk) & SD118 Gravy	Chicken Curry with Rice	F6/F29 Fishfingers/ Salmon Fishcakes with SD5 Chips & SD14 Tomato Sauce
	Option 2	SD55 Jacket Potato with SD22 Baked Beans or F11 Tuna Mayonnaise (No Cheese)	V211 Vegetable Fajitas with SD84 Rice	V238 Veggie Sausages, SD116 Onions and SD118 Gravy with SD82 Mash Potatoes (no milk)	Jacket Potato with Beans or Vegan Sheese	V205 BBQ Quorn Fillet with SD5 Chips
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	D177 Iced Sponge	D230 Chocolate Orange Cookie	D225 Fruit Platter	D176 Peach Upside Down Cake (No Custard)	D231 Melting Moment Biscuit

Note: no other menu options other than above should be offered in relation to this menu

ALLERGY INFORMATION: Whilst every opportunity has been taken to remove necessary allergens, we cannot rule out the risks of elements and traces of allergens within products and cross contamination within the kitchen environment. If this is a concern due to the severity of the allergy/ intolerance, then please email info@caterlinkftd.co.uk for someone to contact you.

Pupil Identification: Each child requiring a special diet should make their self known to the catering team and should be accompanied by a school representative, when receiving their meal.