

Allergy/Intolerance Menu

Pineapple Free

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

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	V231 Cheese and Tomato Pizza with SB9 Pasta Salad	Chicken Fillet in a Bun or Vegan Fillet with Toppings and Potato Wedges	Pork Sausage, Roast Potatoes & Gravy	SD8 Spaghetti B48 Bolognese with SD50 Garlic Bread	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
	Option 2	V235 Chef Mariam's Vegetable Couscous		V232 Veg Wellington, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	Veggie SD8 Spaghetti V233 Bolognese with SD50 Garlic Bread	V191 Cheesy Bean Pasty with SD5 Chips & SD14 Tomato Sauce
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	D148 Lemon Drizzle	D235 Fruit Jelly with Mandarins	D223 Freshly Chopped Fruit Medley (No Pineapple)	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 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	Chicken Pie with Mashed Potatoes	Pork Sausage with Chips & Tomato Sauce
	Option 2	V27 Cheesy Swirl with SD2 New Potatoes	V234 Loaded Jackets	(See concept guide for salads QB2 QB3 QB4 QB5)	V237 Veggie Meatballs in V225 Tomato Sauce with SD84 Rice	V24 Cheese Omelette with SD5 Chips & SD14 Tomato Sauce
	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 with D2 Custard	D224 Fruit Medley (No Pineapple)	D198 Chocolate Drizzle Cake with D3 Chocolate Sauce	D57 Vanilla Shortbread
DATES	WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	A choice of V225 Tomato Pasta, PK1 Creamy Tomato Pasta or PK2 Carbonara Pasta with a choice of Toppings	Beef Chilli with SD84 Rice	Pork Sausage with Mashed Potatoes & Gravy	Chef Shilpa's Chicken Korma & Rice	F6/F29 Fishfingers/ Salmon Fishcakes with SD5 Chips & SD14 Tomato Sauce
	Option 2	(See concept guide for toppings PK3 PK4 V85 V216)	V211 Vegetable Fajitas with SD84 Rice	V238 Veggie Sausages, SD116 Onions and SD118 Gravy with SD82 Roast Potatoes	V11 Macaroni Cheese	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 (No Pineapple)	D176 Peach Upside Down Cake with D2 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@caterlinkltd.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.