

YOUR MENU THIS WEEK

Week (1)

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH MEAT					
MAIN DISH VEGETARIAN					
SIDES					
PUDDINGS					

Available daily:
Handmade bread, Fresh fruit & Pantry

Also available daily: Jacket potatoes served with a selection of fillings

GOOD FOR
you

MENU IS SUBJECT TO CHANGE SHOULD INGREDIENTS BE UNAVAILABLE

Love the food that loves you back♥

FOOD ALLERGY MATRIX

- This food allergy matrix **MUST** be completed for **ALL** hot and cold menu items for each day's menu
- Tick (✓) the correct allergen box for each menu item where it is **contained** in the food ingredients of that particular dish
- Put **(MC)** if the supplier has stated on the packaging or ingredients list **'May Contain'**. This also includes **'traces of'**
- Leave the box blank where the allergen is not contained or stated as 'may also contain' in the dish
- Where there is listed (group), under the allergen, then ensure that the specific allergen is listed such as: Nuts (almonds) etc.

UNIT NAME:		DATE:	
-------------------	--	--------------	--

Menu Item	Celery	Cereals containing gluten (group)	Crustaceans (group)	Eggs	Fish (group)	Lupin	Milk	Molluscs (group)	Mustard	Nuts (group)	Peanuts	Sesame	Soya	Sulphur Dioxide & Sulphites
Neapolitan pasta		wheat					X							
Vegetable Chow Mein (v)		Wheat											x	
Basil foccacia		wheat												
Yoghurt with toppings							x							
Sweetcorn														
Peppers														

Declaration: *The food allergy matrix is completed using the information provided from suppliers and guidance from the Food Safety Standard Operating Procedure (FS SOP 1). There are no deliberately added ingredients which have not been declared on the matrix above*

Manager Signature:		Date:	
Head Chef Signature:		Date:	

SECTION 9: FOOD SAFETY DUE DILIGENCE FORMS

- The information placed in the boxes below **MUST** include **ALL** ingredients and not just the allergens.
- Please ensure you put the menu dish title and then the ingredients used to create this dish below, should you not already have completed your food costing, production sheet or recipe for this dish.
- Should dishes be changed during service then these **MUST** be added below.

Ingredients used (list under each dish name)	Ingredients used (list under each dish name)	Ingredients used (list under each dish name)

FOOD ALLERGY MATRIX

- This food allergy matrix **MUST** be completed for **ALL** hot and cold menu items for each day's menu
- Tick (✓) the correct allergen box for each menu item where it is **contained** in the food ingredients of that particular dish
- Put **(MC)** if the supplier has stated on the packaging or ingredients list **'May Contain'**. This also includes **'traces of'**
- Leave the box blank where the allergen is not contained or stated as 'may also contain' in the dish
- Where there is listed (group), under the allergen, then ensure that the specific allergen is listed such as: Nuts (almonds) etc.

UNIT NAME:		DATE:	
-------------------	--	--------------	--

Menu Item	Celery	Cereals containing gluten (group)	Crustaceans (group)	Eggs	Fish (group)	Lupin	Milk	Molluscs (group)	Mustard	Nuts (group)	Peanuts	Sesame	Soya	Sulphur Dioxide & Sulphites
Lamb keema									x					
Mixed bean & vegetable cottage pie (v)								x						
Oat cookie		Wheat/Oats		x			x						x	
Wholegrain rice & peas														
Spinach & kale														

Declaration: *The food allergy matrix is completed using the information provided from suppliers and guidance from the Food Safety Standard Operating Procedure (FS SOP 1). There are no deliberately added ingredients which have not been declared on the matrix above*

Manager Signature:		Date:	
Head Chef Signature:		Date:	

SECTION 9: FOOD SAFETY DUE DILIGENCE FORMS

- The information placed in the boxes below **MUST** include **ALL** ingredients and not just the allergens.
- Please ensure you put the menu dish title and then the ingredients used to create this dish below, should you not already have completed your food costing, production sheet or recipe for this dish.
- Should dishes be changed during service then these **MUST** be added below.

Ingredients used (list under each dish name)	Ingredients used (list under each dish name)	Ingredients used (list under each dish name)

FOOD ALLERGY MATRIX

- This food allergy matrix **MUST** be completed for **ALL** hot and cold menu items for each day's menu
- Tick (✓) the correct allergen box for each menu item where it is **contained** in the food ingredients of that particular dish
- Put **(MC)** if the supplier has stated on the packaging or ingredients list **'May Contain'**. This also includes **'traces of'**
- Leave the box blank where the allergen is not contained or stated as 'may also contain' in the dish
- Where there is listed (group), under the allergen, then ensure that the specific allergen is listed such as: Nuts (almonds) etc.

UNIT NAME:		DATE:	
-------------------	--	--------------	--

Menu Item	Celery	Cereals containing gluten (group)	Crustaceans (group)	Eggs	Fish (group)	Lupin	Milk	Molluscs (group)	Mustard	Nuts (group)	Peanuts	Sesame	Soya	Sulphur Dioxide & Sulphites
Rosemary roasted chicken thigh & gravy														
							x							
pear & chocloate brownie		Wheat		x			x							
BBQ vegetable Pattie (v)		wheat/oat												
Skin on potatoes														
carrots														
peas														

Declaration: *The food allergy matrix is completed using the information provided from suppliers and guidance from the Food Safety Standard Operating Procedure (FS SOP 1). There are no deliberately added ingredients which have not been declared on the matrix above*

Manager Signature:		Date:	
Head Chef Signature:		Date:	

SECTION 9: FOOD SAFETY DUE DILIGENCE FORMS

- The information placed in the boxes below **MUST** include **ALL** ingredients and not just the allergens.
- Please ensure you put the menu dish title and then the ingredients used to create this dish below, should you not already have completed your food costing, production sheet or recipe for this dish.
- Should dishes be changed during service then these **MUST** be added below.

Ingredients used (list under each dish name)	Ingredients used (list under each dish name)	Ingredients used (list under each dish name)

FOOD ALLERGY MATRIX

- This food allergy matrix **MUST** be completed for **ALL** hot and cold menu items for each day's menu
- Tick (✓) the correct allergen box for each menu item where it is **contained** in the food ingredients of that particular dish
- Put **(MC)** if the supplier has stated on the packaging or ingredients list **'May Contain'**. This also includes **'traces of'**
- Leave the box blank where the allergen is not contained or stated as 'may also contain' in the dish
- Where there is listed (group), under the allergen, then ensure that the specific allergen is listed such as: Nuts (almonds) etc.

UNIT NAME:		DATE:	
-------------------	--	--------------	--

Menu Item	Celery	Cereals containing gluten (group)	Crustaceans (group)	Eggs	Fish (group)	Lupin	Milk	Molluscs (group)	Mustard	Nuts (group)	Peanuts	Sesame	Soya	Sulphur Dioxide & Sulphites
Sausage & mash		Wheat, barley, rye, oats					x							x
Mixed Bean Burrito		Wheat					X					MC		
Sticky toffee apple pudding		Wheat					x						x	
Steamed greens														
Mixed salad														

Declaration: *The food allergy matrix is completed using the information provided from suppliers and guidance from the Food Safety Standard Operating Procedure (FS SOP 1). There are no deliberately added ingredients which have not been declared on the matrix above*

Manager Signature:		Date:	
Head Chef Signature:		Date:	

- The information placed in the boxes below **MUST** include **ALL** ingredients and not just the allergens.
- Please ensure you put the menu dish title and then the ingredients used to create this dish below, should you not already have completed your food costing, production sheet or recipe for this dish.
- Should dishes be changed during service then these **MUST** be added below.

Ingredients used (list under each dish name)	Ingredients used (list under each dish name)	Ingredients used (list under each dish name)

FOOD ALLERGY MATRIX

- This food allergy matrix **MUST** be completed for **ALL** hot and cold menu items for each day's menu
- Tick (✓) the correct allergen box for each menu item where it is **contained** in the food ingredients of that particular dish
- Put **(MC)** if the supplier has stated on the packaging or ingredients list '**May Contain**'. This also includes '**traces of**'
- Leave the box blank where the allergen is not contained or stated as 'may also contain' in the dish
- Where there is listed (group), under the allergen, then ensure that the specific allergen is listed such as: Nuts (almonds) etc.

UNIT NAME:		DATE:	
-------------------	--	--------------	--

Menu Item	Celery	Cereals containing gluten (group)	Crustaceans (group)	Eggs	Fish (group)	Lupin	Milk	Molluscs (group)	Mustard	Nuts (group)	Peanuts	Sesame	Soya	Sulphur Dioxide & Sulphites
Sustainable battered fish goujon wrap		Wheat,		X Tartar sauce only	pollock							MC		
Courgette, pea & mint baked omelette (v)				X			X							
Fruit flapjack		OATS												
Chips														
Peas														
Baked beans														

Declaration: *The food allergy matrix is completed using the information provided from suppliers and guidance from the Food Safety Standard Operating Procedure (FS SOP 1). There are no deliberately added ingredients which have not been declared on the matrix above*

SECTION 9: FOOD SAFETY DUE DILIGENCE FORMS

Manager Signature:		Date:	
Head Chef Signature:		Date:	

- The information placed in the boxes below **MUST** include **ALL** ingredients and not just the allergens.
- Please ensure you put the menu dish title and then the ingredients used to create this dish below, should you not already have completed your food costing, production sheet or recipe for this dish.
- Should dishes be changed during service then these **MUST** be added below.

Ingredients used (list under each dish name)	Ingredients used (list under each dish name)	Ingredients used (list under each dish name)

SECTION 9: FOOD SAFETY DUE DILIGENCE FORMS

--	--	--