

# YOUR MENU THIS WEEK

WEEK  
COMMENCING

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

AVAILABLE  
DAILY:  
Handmade  
bread  
and fresh fruit

AVAILABLE  
WEEKLY:  
Jacket  
potatoes and  
fillings,  
pasta bar,  
yoghurt  
and pantry

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
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- 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.

<b>UNIT NAME:</b>		<b>DATE:</b>	
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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
Sweet potato mac 'n' cheese (v)		Wheat,					X		X					X
Spinach, lentil & cheese sausage roll (v)		Wheat, oats, barley		X			X						X	
Lemon & courgette Cake		Wheat,		x										
Carrot Slaw				x										
Potato wedges		wheat												
broccoli														

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<b>Manager Signature:</b>		<b>Date:</b>	
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SECTION 9: FOOD SAFETY DUE DILIGENCE FORMS

<b>Head Chef Signature:</b>		<b>Date:</b>	

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- 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.

<b>Ingredients used (list under each dish name)</b>	<b>Ingredients used (list under each dish name)</b>	<b>Ingredients used (list under each dish name)</b>

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Chilli con carne (lamb)														
Beetroot burger & sweet chilli sauce (v)		Wheat, barley, oats, rye		X in the bun only			X in the bun only					x	X	
Seasonal fruit crumble & custard		Wheat,					x							
Wholegrain rice														
Steamed greens														

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Pork Roast bar														
vegetable moussaka		wheat					x							
orange cookie		Wheat		X			x						x	
Herb diced potatoes														
Carrots & parsnips														

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Southern fried turkey burger		Wheat/oats/barley		x			x		x					
							X							
Yoghurt bar							x							
red cabbage slaw				x										
Mixed salad														
Roasted squash														
chickpea & lentil dahl									x					
naan		wheat					x						x	

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salmon fish cake		wheat		X	salmon		X							x
Butternut squash, carrot & chickpea mild green thai curry (v)							X							
Banana loaf & custard		Wheat		X			x						x	
Sustainable battered fish of the day		wheat		X tartar sauce only	POLLOCK									
chips														
Baked														
peas														

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