

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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- 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:	
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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
Mushroom & pesto wholemeal pizza (v)		wheat		X			x						X	
Cauliflower & Potato Curry									x					
Yoghurt with topping							x							
Sweetcorn														
Roasted broccoli														
Wholegrain rice														

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

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SECTION 9: FOOD SAFETY DUE DILIGENCE FORMS

Head Chef Signature:		Date:	
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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.
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Ingredients used (list under each dish name)	Ingredients used (list under each dish name)	Ingredients used (list under each dish name)

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Chicken & leek pie with gravy		wheat		X			x							
Mixed bean & lentil chilli (v)														
Orange & kale cupcake		Wheat		X										
Baked wedges		wheat												
Carrots														
Mixed salad														

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Honey gammon Roast bar														
Lentil, mushroom & pepper lasagne (v)		Wheat		x			x							
Vanilla rice pudding with raspberry jam							x							x
Skin on potatoes														
Peas														
parsnips														

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Pasta beef boloagnaise sauce		wheat					x							
Black bean Cajun taco		Wheat					x						x	
Pineapple upside down cake & custard		Wheat		X			x							
Ratoutille vegetables														
Steamed green beans														
New potatoes														

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Sustainable battered fish of the day		wheat		X tartar sauce only	pollock								x	
Roasted pepper & cheese quesadilla, tomato salsa (v)		Wheat					x					x		
Carrot & raisin flapjack		Wheat/oats												
Chips														
Baked beans														
Peas														

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