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Week 2 Monday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Margherita Pizza														
Jacket Potato Wedges														
Chickpea Curry														
Naan Bread														
Rice														
Peas														
Baked Beans														
Mousse with Fruit Slices														
Yoghurt														
Fresh Fruit														
Week 2 Tuesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Meatballs in Tomato Sauce				-99-										
Pasta Vegetable Milanese														
Sweetcorn													1	†
Broccoli														
Carrot Cake														
Yoghurt														
Fresh Fruit			+											-
Week 2 Wednesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Roast Chicken & Gravy	Ociel y	Oluten	Ciustaceans	Lyys	1 1311	Lupiii	WIIIK	Wioliusus	Mustaru	Ituto	i canats	Jesame	Joya	Sulpilui D
Veggie Toad-in-the-Hole with Gravy											+		+	+
Roast Potatoes											+		+	1
Sliced Carrots								1			+		+	1
Green Beans								1			+		+	+
Fruit & Ice Cream													+	+
Yoghurt														
Fresh Fruit		-	+											
Week 2 Thursday	Calami	Olistan	Courtessans	F	Field	Louis	BA:II-	Mallussa	Maratanal	Ninta	Desmute	Casama	C	Culmbur D
	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Chicken Pie & Gravy		_												
Cheesy Whirls														
Creamed Potatoes					1									
Green Cabbage					1									
Peas											1		1	1
Chocolate Crispy Cake											1		1	1
Yoghurt					1								1	
Fresh Fruit				_							-			
Week 2 Friday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Fishwich														
BBQ Quorn Wrap								-			-	-	-	-
Chips					1						1		1	1
Baked Beans						ļ							1	
Coleslaw						ļ					1		1	1
Biscuit Choice					1						1		1	1
Yoghurt													1	
Fresh Fruit			1	1			1			1	1	1	1	

Client Services Disclaimer

The information provided regarding allergens is to be used as a guide and is only current at the time of writing the menu. It is the responsibility of the catering manager to regularly monitor the accuracy of the information you give to you customers. Should you or the supplier change any products or ingredients, you must check for updates and refer to the packaging for allergen information.