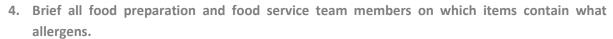
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Dish/Menu item Autumn /Winter 2024/25 <b>Week 1</b> Any local changes to the recipes / menu will invalidate this Allergen Tracker	Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupin	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Monday															
Swedish Meatballs with Jacket Wedges (R01976)				х					X					Х	
Cheese & Onion Pasty R01964	х	M C	х	х			Х		Х					Х	
Quorn Frankfurter Hot Dog Roll (R01733)	х		х	M C	M C				M C			х		X	
Oriental Stir Fry with Noodles (R01845)	Х		M C	Х					M C			х		X	M C
Jacket Wedges															
Sweetcorn															
Fresh Broccoli															
Frozen Yoghurt with Fruit (R01739)									Х						
Sandwiches	Х		Х						Х		Х	х		X	
Fruit Platter															
Cheese & Biscuits	x								X					X	
Yoghurt									X						
Form Completed By (Print Name):	Service Breakfast		l (Circl		) ning		Loca	tion N	lame:						
Pre Service Briefing Carried Out By ( Print Name):	All Day				_		Date	::							

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- 4. Brief all food preparation and food service team members on which items contain what allergens.

Dish/Menu item Autumn /Winter 2024/25  Week 1  Any local changes to the recipes / menu will invalidate this Allergen Tracker	Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupin	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Tuesday															
Lamb & Lentil Lasagne (R02934)	X		M C				X		X			ΣU		X	
Garlic Slice (R01717)	x				M C				M C					x	
Fisherman's Pie	x		M C	х					x		х			x	
Vegetarian Koftas/Flatbread/Salad	х		M C		M C				X			M C		Х	M C
Green Beans															
Fresh Carrots															
Banana Slice (egg-less) (R03010)	x		M C							R				x	
Sandwiches	х		х						Х		х	Х		Х	
Fruit Platter															
Cheese & Biscuits	x								X					Х	
Yoghurt									Х						
Form Completed By (Print Name): Sei Break	rvice Pe fast	riod ((		One) Evenin	ıg	Loca	tion N	ame:							
Pre Service Briefing Carried Out By ( Print Name):  All	Day Of	fer	Grab 8	& Go		Date	<u>:</u>								

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Dish/Menu item Autumn /Winter 2024/25  Week 1  Any local changes to the recipes / men will invalidate this Allergen Tracker	ıu	Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupine	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Wednesday																
Roast Chicken & Stuffing & Gravy (R00505)	2	x								M C					Х	M C
Cheese Leek & Broccoli Flan	2	x						Х		Х			Х		Х	
BBQ Chicken in Flatbread	2	x			МС					х					X	M C
Roast Potatoes																
Seasonal Vegetables																
Cinnamon Rice Pudding (R02208)								M C		X						M C
Sandwiches	2	x		х						х		X	Х		Х	
Fruit Platter																
Cheese & Biscuits	2	X								Х					Х	
Yoghurt										X						
Form Completed By (Print Name):	Servic Breakfast		riod (c		One) Evenin	g	Loca	tion Na	ime:							
Pre Service Briefing Carried Out By ( Print Name):	All Day Offer Grab & Go Date:															



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Dish/Menu item Autumn /Winter 2024/25  Week 1  Any local changes to the recipes / menu will invalidate this Allergen Tracker	Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupine	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Thursday															
Shepherd's Pie (with Gravy) (R02289)									х						
Pasta Bolognese Mixed Bean Bake	х		х				M C								
Soy, Honey & Ginger Noodle Bowl	x		x		M C		M C		M C			X			M C
Mixed Vegetables															
Sweetcorn															
Apple Crumble with Custard (R01572)	х		M C						х					х	
Sandwiches	х		х						х		Х	X		х	
Fruit Platter															
Cheese & Biscuits	х								х					х	
Yoghurt									Х						
	ervice P kfast	eriod (		One) Evenin	σ	Locat	ion Na	me:	'	'				'	
	II Day O					Date:	:								

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Dish/Menu item Autumn /Winter 2024/25  Week 1  Any local changes to the recipes / menu will invalidate this Allergen Tracker	Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupine	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Friday															
Fish in Batter	х										х			х	
Veggie Quesadilla	X		x											X	
Southern Fried Quorn Wrap	X						X		x			X		X	
Chips															
Peas															
Baked Beans															
Fruit Salad & Ice Cream									x						
Sandwiches	X		x						x		X	x		X	
Fruit Platter															
Cheese & Biscuits	X								x					х	
Yoghurt									Х						
Form Completed By (Print Name):	Service eakfast		od (Circ		ning		Loca	tion Na	ame:						
Pre Service Briefing Carried Out By ( Print Name):	All Day	y Offer	r Gra	ab & G	0		Date	:							

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Dish/Menu item Autumn /Winter 2024/25 <b>Week 2</b> Any local changes to the recipes / me will invalidate this Allergen Tracke		Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupine	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Monday																
Chicken Sausages		X		x	X										x	
Vegetable Samosa with Curry & Rice		X	M C					x		X					x	ΣU
Korean Style Wings with Jacket Wedges																
Sweetcorn																
Fresh Broccoli																
Strawberry Mousse & Fresh Fruit (R01132)	)									Х						
Sandwiches		X		х						Х		Х	X		x	
Fruit Platter																
Cheese & Biscuits		X								Х					х	
Yogurt										X						
Form Completed By (Print Name):	Serv Breakfa		riod ( Lunc	Circle (	One) Evenin	g	Locat	tion Na	me:	•	•				'	
Pre Service Briefing Carried Out By ( Print Name):				Grab 8			Date	:								

- 1. Can be used as a tool in the pre service briefing.
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- 4. Brief all food preparation and food service team members on which items contain what allergens.

Dish/Menu item Autumn /Winter 2024/25  Week 2  Any local changes to the recipes / menu will invalidate this Allergen Tracker	Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupin	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Tuesday															
Lamb & Vegetable Jollof Rice															
Jacket Potatoes with Selection of Fillings							х				x	x			
Macaroni Cheese Bowl	х		х				МС		x					Х	
Garlic Slice	Х				M C				M C					Х	
Fresh Carrots  Green Beans															
Fruit Pudding (eggless) with Custard (R03011)	x		M C						х					х	
Sandwiches	х		х						Х		Х	х		х	
Fruit Platter															
Cheese & Biscuits	х								Х					Х	
Yoghurt									Х						
Form Completed By (Print Name):	Servi Breakfas		od (Circ		e) ening		Loca	tion Na	ame:			'	1		
Pre Service Briefing Carried Out By ( Print Name):	All Da	y Offe	r Gra	ab & G	0		Date	:							

- 1. Can be used as a tool in the pre service briefing.
- 2. Record the name of every item and tick the boxes for every allergen contained in each dish.

<ul><li>3. Ensure that no dishes are garnished or been completed.</li><li>4. Brief all food preparation and food ser</li></ul>															
Dish/Menu item Autumn /Winter 2024/25  Week 2  Any local changes to the recipes / me will invalidate this Allergen Tracker		Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupin	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Wednesday															
Roast Chicken with Yorkshire Pudding	Х								х			х		х	
Spinach & Feta Whirl with Roast Potatoes	х								х			x		х	
Southern Style Burger in a Bun	Х		х	M C					X			X		х	
Seasonal Vegetables															
Cheesecake	X						M C		X					X	M C
Sandwiches	х		x						х		Х	Х		Х	
Fruit Platter															
Cheese & Biscuits	х								Х					х	
Yoghurt									Х						
Form Completed By (Print Name):	Servi	e Perio	od (Circ	le One	<u>:)</u>		Loca	tion Na	ame:						

Breakfast Lunch Evening

All Day Offer Grab & Go

Date:

Χ **Contains** MC May contain Blank Does not contain

Pre Service Briefing Carried Out By ( Print Name):





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Dish/Menu item Autumn /Winter 2024/25  Week 2  Any local changes to the recipes / me will invalidate this Allergen Tracke		Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupin	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Thursday																
Lamb & Vegetable Biryani (R01114)		МС	M C					х							M C	M C
Dhal (R01467)			M C					х							МС	M C
Creamy Cauli Mac & Cheese & Peas (R030)	70)	Х		Х				х		х					х	Х
Golden Spanish Paella (R00424)				M C	х					M C			х		x	Х
Mixed Vegetables																
Sweetcorn																
Lemon & Courgette Cake (R02055)		X		M C	X										х	
Sandwiches		X		X						X		X	X		X	
Fruit Platter																
Cheese & Biscuits		X								Х					x	
Yoghurt										Х						
Form Completed By (Print Name):  Pre Service Briefing Carried Out By ( Print Name):	Breakfa	ast	eriod (4 Lunc ffer	h I	Evenin	g	Loca	tion Na	ame:							

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Dish/Menu item Autumn /Winter 2024/25  Week 2  Any local changes to the recipes / menu will invalidate this Allergen Tracker	Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupin	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Friday															
Fish in Batter (R01606)	x										x			x	
Tandoori Chicken in Pitta (R02562)	x		M C	M C			Z C		Х					х	M C
Vegan Sausage Roll	х													Х	
Chips															
Garden Peas															
Baked Beans															
Waffles with Fruit & Ice Cream									X						
Sandwiches	X		X						Х		X	X		X	
Fruit Platter															
Cheese & Biscuits	Х								Х					Х	
Yoghurt									x						
Form Completed By (Print Name):  Pre Service Briefing Carried Out By ( Print Name):	Breakf	vice Pe ast Day Of	Lunch	n E	vening		Location Name:  Date:								



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Dish/Menu item Autumn /Winter 2024/25  Week 3  Any local changes to the recipes / menu will invalidate this Allergen Tracker	Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupin	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery	
Monday																
Lamb Burger in a Bun (HLBS006)	X				M C									x	<u> </u>	
Veggie Keema served with Raita & Naan Bread	х	M C	х				X		х					х	Z C	
Mixed Bean Quesadilla	Х								х					х		
Sweetcorn																
Fresh Broccoli																
Frozen Yoghurt with Fruit (R01739)									х							
Sandwiches	x		х						х		х	х		х		
Fruit Platter																
Cheese & Biscuits	X								х					Х		
Yoghurt									Х							
Form Completed By (Print Name):	Ser Breakf		riod (C	ircle O	ne) vening		Locat	ion Na	me:		1					
Pre Service Briefing Carried Out By ( Print Name):	All	Day Of	fer (	Grab &	Go		Date:									



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Dish/Menu item Autumn /Winter 2024/25  Week 3  Any local changes to the recipes / menu will invalidate this Allergen Tracker	Wheat	Nuts	Ѕоуа	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupin	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
Tuesday															
Spaghetti Bolognese	X		M C				M C		M C					X	
Garlic Slice	X				OB				OΣ					X	
Aubergine & Chickpea Curry with Rice	M C	M C					х							M C	M C
Vegetable Samosa (R00757)	х													X	
Thai Sirach Rice Bowl	х		х											X	
Carrot Cake (eggless) (R03015)	X		X											X	
Sandwiches	Х		X						X		Х	X		X	
Fruit Platter															
Cheese & Biscuits	Х								X					Х	
Yoghurt									X						
Form Completed By (Print Name):  Pre Service Briefing Carried Out By ( Print Name):	Break	fast	eriod ( Lunc ffer	h I	Evenin	g	Locat Date:	ion Na	me:						

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Wednesday															
Roast Lamb with Yorkshire Pudding (R01533)	X								X			X		X	
Vegetable Toad in the Hole (R02216)	x		X	X					X			x		X	
Chickpea & Sweet Potato Curry with Rice	M C	M C					х								M C
Roast Potatoes															
Seasonal Vegetables															
Fruit (Orange & Mango) Smoothie (R00209)															
Sandwiches	x		X						X		x	x		X	
Fruit Platter															
Cheese & Biscuits	х								Х					Х	
Yoghurt									Х						
Form Completed By (Print Name):	Service Period (Circle One) Location Name:  Breakfast Lunch Evening														
Pre Service Briefing Carried Out By ( Print Name):	All Day Offer Grab & Go Date:														



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Wheat	Nuts	Soya	SO2 & Sulphites	Sesame	Peanuts	Mustard	Molluscs	Milk	Lupin	Fish	Eggs	Crustaceans	Cereals with Gluten	Celery
х		M C				ΣU		x					x	
х	M C					X		X			X		x	х
X				X									X	
X		M C						X					X	
X		x						X		X	X		X	
х								Х					Х	
								X						
					3	Location Name:								
All	Day O	ffer	Grab 8	k Go		Date	;							
	X X X X	X X X C X X X X Service P Breakfast	X M C X M C X M C X X X X X Service Period (Gereakfast Lunc	X M C X M C X M C X X M C X X M C X X M C X X M C X X M C X X M C X L X M C X L X M C X M	X M C X X X X X X X X X X X X X X X X X	X M C X X X X X X X X X X X X X X X X X	X M C X	X M C X X X X X X X X X X X X X X X X X	X	X         M C X         X <td>X         M         C         X</td> <td>  X</td> <td>X         M         X</td> <td>X         M C C X X X X X X X X X X X X X X X X X</td>	X         M         C         X	X	X         M         X	X         M C C X X X X X X X X X X X X X X X X X

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Friday															
Fish in Batter (R01606)	x										x			x	
Tandoori Chicken & Naan	Х		МС	OΣ			M C		X					x	M C
Quorn Pattie Muffin	х		х						х			х		х	X
Chips															
Baked Beans															
Garden Peas															
Fruit & Ice Cream (R00503)									х						
Sandwiches	х		х						х		X	X		х	
Fruit Platter															
Cheese & Biscuits	Х								Х					х	
Yoghurt									Х						
Form Completed By (Print Name):	Service Period (Circle One) Location Name:  Breakfast Lunch Evening														
Pre Service Briefing Carried Out By ( Print Name):	All Day Offer Grab & Go Date:														