

Spring & Summer 2024

Gluten Free Menu Supporting Information

The gluten free menu has been made up from the dishes already available on each day where possible.

Booth's pork and vegetable sausages are gluten free, alternative products have been added, details as follows - free from fish fingers to replace the battered fish and cod fish fingers, green gourmet chicken fillet portion in a Warburton thin can be used as an alternative to the beef or chicken burger.

The Middleton's the gravy is gluten free.

Free from Warburton thins can be used as substitutes, when the menu item is bread based such as pizza, items served in bread or served with naan bread accompaniment.

Gluten free pasta can be used for the pasta dishes.

The jacket potato option will also be available daily if the child does not like the other option given.

The cookies, muffins & sponge cakes can be made with Middleton's plain cookie and multi sponge & muffin mixes as neither contain gluten, add cocoa powder for a chocolate versions, lemon or raisins for fruit versions.

Baked desserts can be batched cooked and frozen down in portions, using the correct labelling and shelf-life process as per the HACCP work instruction.

The jelly & mousse options are gluten free.

Fresh fruit and fruit yoghurts are also available daily as an alternative dessert.

Please find below a list of products used to make up the alternatives-

Gluten Free Warburton Thins 1x4- Morris bakery product code 5148

Middleton's Plain Gluten Free Cookie Mix 1x3kg- Livesey's product code 760

Middleton's Plain Gluten Free Multi Sponge & Muffin Mix 1x3kg- Livesey's product code 756

Birdseye free from Fish Fingers 120x30g- Livesey's product code 6957

Garofalo G/F Penne Pasta 1x400g- Livesey's product code 2402

If you require any further information, please call Ollie Brown on 01257 517042