


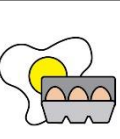




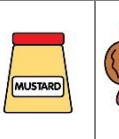
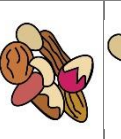
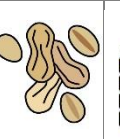

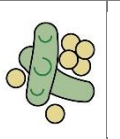



DISHES AND THEIR ALLERGEN CONTENT – Toot Hill School – Main Courses: Winter/Spring Cycle 2

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Chicken Chow Mein		✓ Wheat											✓	
Red Pepper & Spinach Lasagne		✓ Wheat					✓		✓					
Lamb Moussaka		✓ Wheat					✓		✓					
Vegetable Curry (GF)														
Naan Bread		✓ Wheat					✓							
Braised Quornballs in Vegetarian Gravy	✓	✓ Wheat Barley		✓									✓	
Yorkshire Pudding		✓ Wheat		✓			✓							
Sage & Onion Stuffing		✓ Wheat												
Mashed Potato							✓							
Gravy / Gravy <i>(GF)</i>													✓	
Nottingham Burger	✓	✓ Wheat												✓
Nottingham Cheese Burger	✓	✓ Wheat					✓							✓
Burger Bun (MKG)		✓ Wheat												
Stuffed Mushrooms		✓ Wheat					✓							
Salmon Pasta Bake		✓ Wheat			✓		✓		✓					
Quorn Bolognese (GF)				✓										
Pasta		✓ Wheat												

Review date: 18 November 2016

Reviewed by: GS/CD/WMS