
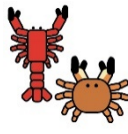
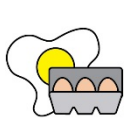
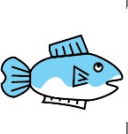

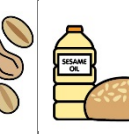
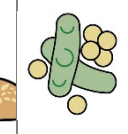


DISHES AND THEIR ALLERGEN CONTENT – Toot Hill School = Lite Bite – Cycle 3

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Monday Sticky Pulled Barbecue Pork served in a :									✓ Whole Grain					
Tuesday Chef's Chicken in a :	<i>Chicken will be Gluten Free - See Chef's Allergen Recipe Card on the day for other allergens if applicable</i>													
Wednesday Pulled Bosley Beef served in a :									✓ Whole Grain					
Thursday Tomato Cheese Swirl	✓	✓ Wheat		✓			✓			Produced in an environment where nuts are used				
Cob		✓ Wheat					✓						✓	
Gluten Free Roll				✓										
Wrap		✓ Wheat												
Mayonnaise				✓										
Coleslaw				✓										
Korma Curry (Halal)							✓							
Tikka Curry (Halal)							✓							
Butter Curry (Halal)							✓							
Naan Bread		✓ Wheat					✓							
Jacket Potato with Cheese							✓							
Jacket Potato with Tuna Mayonnaise				✓	✓									
Jacket Potato with Baked Beans		✓ Maize												
Jacket Potato with Baked Beans & Cheese		✓ Maize					✓							

Review date: 1 November 2016

Reviewed by: LL/WMS