

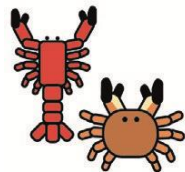

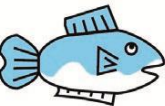







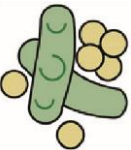



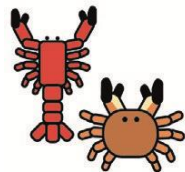

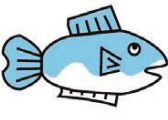
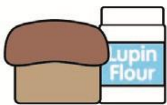






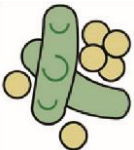



DISHES AND THEIR ALLERGEN CONTENT – St Luke’s Park – April2025-October2025 - Week 2

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur dioxide
General														
Grated cheese – mozzarella and cheddar							✓							
Branston beans – small tin														
Caterer’s Pride Reduced Sugar and Salt baked beans – large tin														
Yeo Valley Mango&Vanilla / strawberyy yoghurt							✓							
Muller Vitality creamy yoghurt							✓							
Muller Healthy Balance yoghurt mixed							✓							
Golden Acre Yoghurt – mix							✓							
Salad cart – cucumber/tomato carrots/Opies silver skin onion Cirio Sweetcorn / Alfees tomato sauce									✓					✓

[illegible]

[illegible]

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur dioxide
Friday														
Birds Eye fish fingers (GF)					✓									
Crown Frozen omelette				✓			✓							
McCain SureCrisp chips														
Caterer's Reduced Sugar & Salt baked beans														
Fresh fruit Melon/pineapple/orange/apple/ Watermelon														

Review date: October 2025

Reviewed by: Catering Manager – Julie Willis

This form is a guide please contact Catering Manager for more specific Allergens.