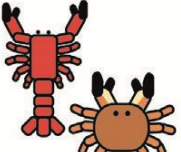
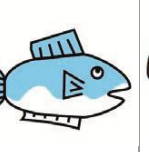
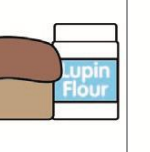
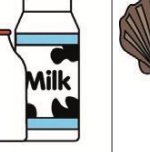
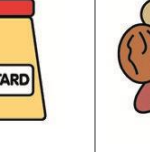
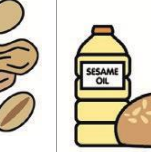
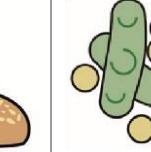
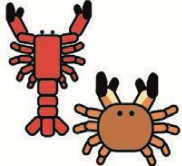
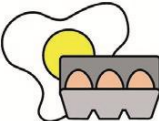
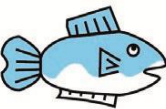


DISHES AND THEIR ALLERGEN CONTENT – St Luke’s Park – April2026-October 2026 - Week 1

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 / strawberyyy 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									✓					✓
Caterfood Baguette – Ham / Pepperoni / Exton Cheese / egg	May contain	✓		✓			✓		May contain				May contain	

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur dioxide
Friday														
Young’s Fish Bites		✓			✓									
		✓												
Katerfood vegetable nuggets		✓												
McCain oven chips / Caterer’s RS&S baked beans														
Cool Delight vanilla ice cream pot					✓									

Review date: April 2026
 Reviewed by: Catering Manager – Julie Willis

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