


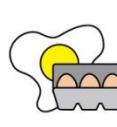
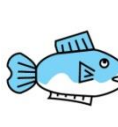
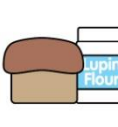



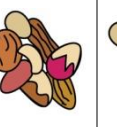
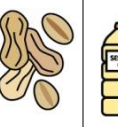
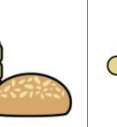
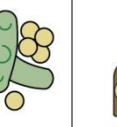




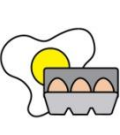

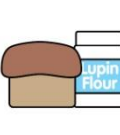










# DISHES AND THEIR ALLERGEN CONTENT

Autumn 2020 Week Three

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Vegetable Frittata		X					X							
Cheesy Rice Patties				X			X							
Mandarin Sponge		X		X			X							
Hot Dog		X												
Chicken Curry									X					
Broccoli Pesto Pasta		X												
Naan Bread		X												
Ginger Cake		X		X			X							
Vegetable Enchiladas		X					X							
Fruit Trifle		X		X			X							
Poached Cod cheese Sauce		X					X							

DISHES														
Vegetable meat balls		X											X	
Apple Apricot Crumble		X												

Review date:

Reviewed by:



You can find this template, including more information at [www.food.gov.uk/allergy](http://www.food.gov.uk/allergy)