

Allergy / Intolerance:

Allergy/Intolerance Menu

NGCI (No Gluten Containing Ingredients)

Child Name / Area:	Kent TKAT	
Dates / Term:	Spring Summer 2025	Implementation Date:

PLEA	ASE READ BEFORE SERVING	If the code for the dish is on the menu but on a different	enu should be served to the pupil. Do not make any amer day, the menu item is suitable for the allergies mention	ed in the title. e.g. Fishfingers can served on a Tuesday ev		
DATES	WEEK 1	*All recipe codes are given in bold (e.g., F6) - to find the Monday	primary recipe on Sharepoint start your search with the L Tuesday	etters PRI - e.g., PRIF6. Wednesday	Thursday	Friday
	Option 1		NGCI49 NGCI GLUTEN FREE PIZZA - Made with Cheese and Gluten Free Base with SD80 Potato Salad	58009 BF Gluten Free Pork Sausage, SD82 Roast Potatoes & SD118 Gravy		NGCI37 NGCI GLUTEN FREE BREADED POLLOCK with SD5 Chips & SD14 Tomato Sauce
	Option 2					
	Safe Meal	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise
	Vegetables	SD18 Peas & SD19 Sweetcom	SD47 Coleslaw & SD22 Baked Beans	SD28 Carrots & SD35 Cabbage	SD12 Green Beans & SD19 Sweetcorn	SD18 Peas & SD22 Baked Beans
	Dessert	FRESH FRUIT	NGCI12 NGCI GLUTEN FREE CHOCOLATE CAKE FREE FROM MAIN 14 ALLERGENS	D225 Fruit Platter	FRESH FRUIT	D235 Strawberry Jelly with Mandarins
DATES	WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	NGCI49 NGCI GLUTEN FREE PIZZA - Made with Cheese and Gluten Free Base with SD2 Crushed Potatoes		C4 Roast Chicken, SD82 Roast Potatoes & SD118 Gravy		NGCI37 NGCI GLUTEN FREE BREADED POLLOCK with SD5 Chips & SD14 Tomato Sauce
	Option 2				NGCI24 NGCI GLUTEN FREE PENNE PASTA with V233 Vegan Soya Bolognaise	
	Safe Meal	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise
	Vegetables	SD12 Green Beans & SD19 Sweetcorn	SD18 Peas & SD22 Baked Beans	SD28 Carrots & SD20 Broccoli	SD12 Green Beans & SD19 Sweetcorn	SD18 Peas & SD22 Baked Beans
	Dessert	NGCI12 NGCI GLUTEN FREE CHOCOLATE CAKE FREE FROM MAIN 14 ALLERGENS	NGC115 NGCI GLUTEN FREE CRUMBLE TOPPING with Strawberry and Apple Filling with D229 Cream / D13 Ice cream	D223 Freshly Chopped Fruit Salad	D166 Peaches & D229 Cream/D13 Ice Cream	NGCI7 NGCI GLUTEN FREE CHOCOLATE SHORTBREAD FREE FROM MAIN 14 ALLERGENS
DATES	WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	NGCI24 NGCI GLUTEN FREE PENNE PASTA with V233 Vegan Soya Bolognaise	NEW C114 Green Thai Chicken Curry with SD84 Rice	T1 Roast Turkey, SD82 Roast Potatoes & SD118 Gravy		NGCI37 NGCI GLUTEN FREE BREADED POLLOCK with SD5 Chips & SD14 Tomato Sauce
	Option 2	NEW V322 Chefs Special Five Bean Jollof Rice				
	Safe Meal	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonaise
	Vegetables	SD12 Green Beans & SD19 Sweetcorn	SD20 Broccoli & SD26 Mixed Peppers	SD102 Vegetable Medley	SD126 Mixed Salad & SD47 Coleslaw	SD18 Peas & SD22 Baked Beans
	Dessert	NGC111 NGCI GLUTEN FREE VANILLA CAKE FREE FROM MAIN 14 ALLERGENS	FRESH FRUIT	D223 Fruit Salad	NGCI12 NGCI GLUTEN FREE CHOCOLATE CAKE FREE FROM MAIN 14 ALLERGENS	NGCI7 NGCI GLUTEN FREE CHOCOLATE SHORTBREAD FREE FROM MAIN 14 ALLERGENS

ALLERGY INFORMATION: Whilst every opportunity has been taken to remove necessary allergens, we cannot rule out the risks of elements and traces of allergens within products and cross contamination within the kitchen environment. If this is a concern due to the severity of the allergy/ intolerance, then please email info@caterlinkltd.co.uk for someone to contact you.

Pupil Identification: Each child requiring a special diet should make their self known to the catering team and should be accompanied by a school representative, when receiving their meal.