

Allergy/Intolerance Menu

Allergy / Intolerance:

No Gluten Containing Ingredients (NGCI)

Child Name/Names/Area : **Central**

Dates / Term: **Spring Summer 2026**

PLEASE READ BEFORE SERVING		<p style="font-size: small;">Only recipes with a corresponding code listed on the menu should be served to the pupil. Do not make any amendments to the special diet menu or offer any additional dishes. If the code for the dish is on the menu but on a different day, the menu item is suitable for the allergies mentioned in the title. e.g. Fishfingers can served on a Tuesday even if they are on a Friday on the menu. *All recipe codes are given in bold (e.g., F6) - to find the primary recipe on Sharepoint start your search with the letters PRI - e.g., PRI F6.</p>				
DATES	WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1		NGCI46 NGCI <u>GLUTEN FREE CHEESY PENNE PASTA</u>	C4/ C5 Roast Chicken (No Stuffing) SD82 Roast Potatoes & SD118 Gravy		NGCI37 NGCI <u>GLUTEN FREE BREADED POLLOCK</u> with SD5 Chips & SD14 Tomato Sauce
	Option 2				V323 Smokey Bean Burger in a NGCI47 NGCI <u>GLUTEN FREE HOMEMADE BURGER BUN</u> with SD6 Wedges & SD14 Tomato	
	Sandwich Line	If your school is offering a sandwich option, these options are suitable for the listed allergies (available options may vary between schools): PL20 NGCI <u>GLUTEN FREE SLICED BREAD</u> with: F11 Tuna Mayonnaise, V85 Cheese, V57 Egg Mayonnaise or P20 Ham				
	Alternative Meal	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonnaise				
	Vegetables	Vegetables of the Day				
	Dessert	D269 Banana Mousse	NGCI12 NGCI <u>GLUTEN FREE CHOCOLATE CAKE FREE FROM MAIN 14 ALLERGENS</u>	D225 Fruit Platter	FRESH FRUIT	D235 Strawberry Jelly with Mandarins
DATES	WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	NGCI60 NGCI <u>GLUTEN FREE MILK FREE HERBY PIZZA SWIRLS</u> with SD126 Summer Mixed Salad				NGCI37 NGCI <u>GLUTEN FREE BREADED POLLOCK</u> with SD5 Chips & SD14 Tomato Sauce
	Option 2			NGCI24 NGCI <u>GLUTEN FREE PENNE PASTA</u> with V237 Meatballs in a V225 Tomato Sauce		
	Sandwich Line	If your school is offering a sandwich option, these options are suitable for the listed allergies (available options may vary between schools): PL20 NGCI <u>GLUTEN FREE SLICED BREAD</u> with: F11 Tuna Mayonnaise, V85 Cheese, V57 Egg Mayonnaise or P20 Ham				
	Alternative Meal	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonnaise				
	Vegetables	Vegetables of the Day				
	Dessert	NGCI12 NGCI <u>GLUTEN FREE CHOCOLATE CAKE FREE FROM MAIN 14 ALLERGENS</u>	D166 Peaches & D13 Ice Cream	D223 Freshly Chopped Fruit Salad	NGCI11 NGCI <u>GLUTEN FREE VANILLA CAKE FREE FROM MAIN 14 ALLERGENS</u>	NGCI7 NGCI <u>GLUTEN FREE CHOCOLATE SHORTBREAD FREE FROM MAIN 14 ALLERGENS</u>
DATES	WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1		B63 Beef Burger Patty in a NGCI47 NGCI <u>GLUTEN FREE HOMEMADE BURGER BUN</u> with SD6 Potato Wedges & SD92 Rainbow Slaw	T1 C4 C5 B4 Roast of the Day, SD1 Mashed Potatoes & SD118 Gravy	C86 Chefs Special Chicken Korma with SD84 Rice	NGCI37 NGCI <u>GLUTEN FREE BREADED POLLOCK</u> with SD5 Chips & SD14 Tomato Sauce
	Option 2				V249 All Day Vegetarian Breakfast	V307 Cowboy Sausage and Bean Hotpot
	Sandwich Line	If your school is offering a sandwich option, these options are suitable for the listed allergies (available options may vary between schools): PL20 NGCI <u>GLUTEN FREE SLICED BREAD</u> with: F11 Tuna Mayonnaise, V85 Cheese, V57 Egg Mayonnaise or P20 Ham				
	Alternative Meal	SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonnaise				
	Vegetables	Vegetables of the Day				
	Dessert	NGCI12 NGCI <u>GLUTEN FREE CHOCOLATE CAKE FREE FROM MAIN 14 ALLERGENS</u>	FRESH FRUIT	D224 Fruit Medley	NGCI15 NGCI <u>GLUTEN FREE CRUMBLE TOPPING</u> with Apple & Strawberry Filling with D2 Custard	NGCI7 NGCI <u>GLUTEN FREE CHOCOLATE SHORTBREAD FREE FROM MAIN 14 ALLERGENS</u>

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@caterlinkttd.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.