

EDUCATION CATERING

ALLERGEN INFORMATION MATRIX (PRIMARY SCHOOLS) – NOVEMBER 2024

Menu Item	None	Celery	Cereals (containing gluten) B = BARLEY O = OATS W = WHEAT R = RYE	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts A = ALMONDS B = BRAZIL NUTS C = CASHEW NUTS H = HAZELNUTS M = MACADAMIA NUTS P = PECAN NUTS PI = PISTACHIO NUTS W = WALNUTS	Peanuts	Sesame	Soybeans	Sulphur Dioxide
MAIN COURSES															
Beef Meatballs in a Tomato Sauce (Halal) **		•	W		•			•		•				•	
Bolognese Sauce		✓													
Bolognese Sauce (Halal) **		✓													
Bubble Coated Salmon Fillet						✓									
Cheese and Tomato Pizza			W					✓							
Chicken Korma								✓		✓	•AC		•		
Chicken Korma (DMS) **								✓							✓
Chicken Korma (Halal) **								✓		✓	•AC		•		
Chicken Tikka		✓								•	•AC		•		
Chicken Tikka (DMS) **								✓							
Chicken Tikka (Halal) **		✓								•	•AC		•		
Chicken and Tomato Pasta Bake **			W					✓							
Fish Square			W			✓				✓					
Fishless Fingers (Plant Based)			W												
Jacket Potato with Baked Beans (Plant Based)	✓														
Jacket Potato with Cheese								✓							
Jacket Potato with Cheese and Baked Beans								✓							
Jacket Potato with Tuna Mayonnaise					✓	✓									

EDUCATION CATERING ALLERGEN INFORMATION MATRIX (PRIMARY SCHOOLS) – NOVEMBER 2024

Menu Item	None	Celery	Cereals (containing gluten) B = BARLEY O = OATS W = WHEAT R = RYE	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts A = ALMONDS B = BRAZIL NUTS C = CASHEW NUTS H = HAZELNUTS M = MACADAMIA NUTS P = PECAN NUTS PI = PISTACHIO NUTS W = WALNUTS	Peanuts	Sesame	Soybeans	Sulphur Dioxide
Jacket Potato with Vegan Cheese (Plant Based)	✓														
Jacket Potato with Vegan Cheese and Baked Beans (Plant Based)	✓														
Jumbo Fish Finger			W			✓		✓		✓					
No-Whey Cheese and Tomato Pizza (Plant Based)			W												
Pasta Bolognese (DMS) **			W											•	
Pasta Neapolitan Bake			W					✓							
Pasta Neapolitan Bake (Plant Based)			W												
Tomato and Basil Pasta Pot (With Cheese)			W					✓							
Tomato and Basil Pasta Pot (No Cheese/Plant Based Cheese)			W												
Plant Based Cutlets (Plant Based)	✓														
Plant Based Sausage (Plant Based)	✓														
Pork Meatballs in a Tomato Sauce														✓	✓
Pork Meatballs in a Tomato Sauce (DMS) **														✓	✓
Roast Chicken Fillet	✓														
Roast Chicken Fillet (Halal) **	✓														

EDUCATION CATERING

ALLERGEN INFORMATION MATRIX (PRIMARY SCHOOLS) – NOVEMBER 2024

Menu Item	None	Celery	Cereals (containing gluten) B = BARLEY O = OATS W = WHEAT R = RYE	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts A = ALMONDS B = BRAZIL NUTS C = CASHEW NUTS H = HAZELNUTS M = MACADAMIA NUTS P = PECAN NUTS PI = PISTACHIO NUTS W = WALNUTS	Peanuts	Sesame	Soybeans	Sulphur Dioxide
Roast Pork and Beef Sausage			W											✓	✓
Roast Pork Sausage (Gluten Free) **	✓														
Roast Chicken Sausage (Halal) **		•	W		•			•		•			•	✓	✓
Roast Turkey **	✓														
Tomato and Basil Pasta Pot (With Cheese)			W					✓							
Tomato and Basil Pasta Pot (No Cheese/Plant Based Cheese)			W												
Vegeballs in a Tomato Sauce (Plant Based)	✓														
Vegeballs in a Tomato Sauce (DMS) (Plant Based) **	✓														
Vegetable Korma (Plant Based)										✓	•AC	•			
Vegetable Korma (DMS) **								✓							✓
Vegetable Nuggets (Plant Based)			W												
Vegetable Tikka		✓								•	•AC	•			
Vegetable Tikka (DMS) **								✓							
Veggie Bolognese (Plant Based)		✓												✓	
Vegetarian Bolognese (DMS) (Plant Based) **	✓														
SIDES AND ACCOMPANIMENTS															
Baked Beans	✓														
Broccoli	✓														
Brown and White Rice	✓														

EDUCATION CATERING

ALLERGEN INFORMATION MATRIX (PRIMARY SCHOOLS) – NOVEMBER 2024

Menu Item	None	Celery	Cereals (containing gluten) B = BARLEY O = OATS W = WHEAT R = RYE	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts A = ALMONDS B = BRAZIL NUTS C = CASHEW NUTS H = HAZELNUTS M = MACADAMIA NUTS P = PECAN NUTS PI = PISTACHIO NUTS W = WALNUTS	Peanuts	Sesame	Soybeans	Sulphur Dioxide
Carrots	✓														
Cauliflower	✓														
Chips	✓														
Free Bread			W											✓	
Garlic Bread			W					•						•	
Garlic Slice		•	W											✓	
Gluten Free Bread					✓										
Gluten Free Pasta	✓														
Gravy	✓														
Herby Diced Potato			W												
Jacket Potato	✓														
Mashed Potato	✓														
Mixed Vegetables	✓														
Naan Bread			W												
New Potatoes	✓														
Pasta			W												
Peas	✓														
Roast Potatoes	✓														
Roast Potatoes (DMS) **	✓														
Side Salad	✓														
Sweetcorn	✓														
Tomato Ketchup	✓														
DESSERTS															

EDUCATION CATERING ALLERGEN INFORMATION MATRIX (PRIMARY SCHOOLS) – NOVEMBER 2024

Menu Item	None	Celery	Cereals (containing gluten) B = BARLEY O = OATS W = WHEAT R = RYE	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts A = ALMONDS B = BRAZIL NUTS C = CASHEW NUTS H = HAZELNUTS M = MACADAMIA NUTS P = PECAN NUTS PI = PISTACHIO NUTS W = WALNUTS	Peanuts	Sesame	Soybeans	Sulphur Dioxide
Alpro Soya Vanilla Dessert														✓	
Apple Crumble			OW											•	
Artic Roll with Peach Slices			W		✓			✓						✓	
Cheese and Biscuits			W •BOR		•			✓					•		
Chocolate Cookie (Plant Based)			W												
Cornflake Crisp			B												
Custard								✓							
Custard and Fruit **								✓							
Flapjack			O												
Flapjack (DMS) **			O •B		•			•			•ABH		•		
Fruit - Apple	✓														
Fruit - Banana	✓														
Fruit - Black Grapes	✓														
Fruit - Green Grapes	✓														
Fruit - Melon	✓														
Fruit - Orange	✓														
Fruit - Pear	✓														
Fruit - Satsuma	✓														
Fruit Cocktail	✓														
Fruit Salad	✓														
Ice Cream – Vanilla **								✓							
Ice Cream – Strawberry **								✓							
Ice Cream with Peach Slices (Plant Based)	✓														

EDUCATION CATERING ALLERGEN INFORMATION MATRIX (PRIMARY SCHOOLS) – NOVEMBER 2024

Menu Item	None	Celery	Cereals (containing gluten) B = BARLEY O = OATS W = WHEAT R = RYE	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts A = ALMONDS B = BRAZIL NUTS C = CASHEW NUTS H = HAZELNUTS M = MACADAMIA NUTS P = PECAN NUTS PI = PISTACHIO NUTS W = WALNUTS	Peanuts	Sesame	Soybeans	Sulphur Dioxide
Jelly with Mandarins	✓														
Jelly with Peach Slices	✓														
Rice Pudding **								✓							
Shortbread			W												
Yoghurt								✓							
SAVOURY SNACKS & GRAB BAGS															
Cheese Sandwich **			W					✓						•	
Ham Sandwich **			W											•	
Tuna Mayo Sandwich **			W		✓	✓								•	
Vegan Cheese Sandwich **			W											•	
Cheese Baguette **			W					✓		•				•	
Ham Baguette **			W							•				•	
Tuna Mayo Baguette **			W		✓	✓				•				•	
Vegan Cheese Baguette **			W							•				•	
Jelly Squeeze – Apple & Blackcurrant	✓														
Jelly Squeeze – Orange	✓														
Jelly Squeeze – Strawberry	✓														
Mini Pack Cream Crackers			W •BOR		•			•					•		
Raisins and Sultanas	✓														
THEME DAYS															
Sage and Onion Stuffing			W												
Choc Ice Cream Yule Log			W		✓			✓						✓	
Cranberry Sauce	✓														

EDUCATION CATERING ALLERGEN INFORMATION MATRIX (PRIMARY SCHOOLS) – NOVEMBER 2024

Menu Item	None	Celery	Cereals (containing gluten) B = BARLEY O = OATS W = WHEAT R = RYE	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts A = ALMONDS B = BRAZIL NUTS C = CASHEW NUTS H = HAZELNUTS M = MACADAMIA NUTS P = PECAN NUTS PI = PISTACHIO NUTS W = WALNUTS	Peanuts	Sesame	Soybeans	Sulphur Dioxide
Plant Based Choc Ice Cream	✓														

****These items are for specific education and special education settings only.**

NOTES

- Components of a meal are listed separately if dishes can be constructed with different variations.
- Where a menu item has an allergen highlighted with a ✓ Education Catering have identified an allergen that **is** present.
- Where a menu item has an allergen highlighted with a (✓) Education Catering have identified a risk of cross contamination that **cannot** be eliminated.
- Where a menu item has an allergen highlighted with a • Education Catering have identified an allergen that **may be** present.
- Where a menu item has an allergen highlighted with a (•) Education Catering have identified a risk of cross contamination that **may not** be eliminated.
- All information is correct at the time of printing.
- Education Catering establishments operate in a multi-disciplined environment and cannot guarantee the elimination of the risk of cross contamination of allergens.
- This document is available in Welsh/Mae'r ddogfen hon ar gael yn Gymraeg.