

## Allergy/Intolerance Menu

Egg Free Menu

Allergy / Intolerance:  
Child Name/Names/Area :  
Dates / Term:

Kent TKAT Autumn Winter 2025 2026

Implementation Date:

PLEASE READ BEFORE SERVING		<p>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.</p> <p>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 be served on a Tuesday even if they are on a Friday on the menu.</p> <p>*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	<b>NEW V271</b> BBQ Vegan Sausage Pasta with <b>SD50</b> Garlic Bread	<b>NEW C124</b> Chicken Biryani	<b>C4 C5</b> Roast Chicken, <b>SD40</b> Stuffing, <b>SD82</b> Roast Potatoes and <b>SD118</b> Gravy	<b>B52</b> Beef Lasagne with <b>SD50</b> Garlic Bread	<b>F6</b> Fishfingers or <b>F1</b> Salmon Fishfingers with <b>SD5</b> Chips & <b>SD14</b> Tomato Sauce
	Option 2	<b>V44</b> Autumn Vegetable Lasagne with <b>SD50</b> Garlic Bread	<b>BB3</b> Veggie Burger in a <b>SD17</b> Bun with <b>SD6</b> Potato Wedges	<b>V232</b> Vegetarian Wellington with <b>SD82</b> Roast Potatoes and <b>SD118</b> Gravy	<b>V10</b> Potato & Courgette Layer Bake	<b>V191</b> Cheese & Bean Pasty with <b>SD5</b> Chips & <b>SD14</b> Tomato Sauce
	Alternative Meal	<b>SD55</b> Jacket Potato with <b>SD22</b> Baked Beans, <b>V85</b> Cheese or <b>F17 Plain Tuna (No Mayonnaise)</b>				
	Vegetables	<b>SD12</b> Green Beans & <b>SD19</b> Sweetcorn ( <b>No Coleslaw</b> )	<b>SD102</b> Vegetable Medley ( <b>No Coleslaw</b> )	<b>SD28</b> Carrots & <b>SD21</b> Swede ( <b>No Coleslaw</b> )	<b>SD19</b> Sweetcorn & <b>SD26</b> Peppers ( <b>No Coleslaw</b> )	<b>SD22</b> Baked Beans & <b>SD18</b> Peas ( <b>No Coleslaw</b> )
	Dessert	<b>D56</b> Cheese and Crackers	<b>NGCI12 NGCI GLUTEN FREE CHOCOLATE CAKE FREE FROM MAIN 14 ALLERGENS</b> with <b>D2</b> Custard	<b>D224</b> Fruit Medley	<b>NGCI12 NGCI GLUTEN FREE CHOCOLATE CAKE FREE FROM MAIN 14 ALLERGENS</b> with <b>D2</b> Custard	<b>D235</b> Jelly with Mandarins
DATES	WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	<b>V231</b> Classic Cheese and Tomato Pizza with <b>SB9</b> Tomato Pasta	<b>SD8</b> Spaghetti <b>B48</b> Bolognaise	<b>QB14</b> BBQ Chicken with <b>QB16</b> Seasoned Potatoes and <b>QB3</b> Sweetcorn Salsa		<b>F6</b> Fishfingers with <b>SD5</b> Chips & <b>SD14</b> Tomato Sauce
	Option 2	<b>V309</b> Mild Mexican Chilli with <b>SD84</b> Rice	<b>V233</b> Vegan <b>SD8</b> Spaghetti Bolognaise	<b>QB19</b> Quorn with <b>QB16</b> Seasoned Potatoes and <b>QB3</b> Sweetcorn Salsa	<b>V303</b> Creamy Chickpea and Coconut Curry with <b>SD84</b> Rice	<b>V27</b> Cheese Whirl with <b>SD5</b> Chips and <b>SD14</b> Tomato Sauce
	Alternative Meal	<b>SD55</b> Jacket Potato with <b>SD22</b> Baked Beans, <b>V85</b> Cheese or <b>F17 Plain Tuna (No Mayonnaise)</b>				
	Vegetables	<b>SD19</b> Sweetcorn & <b>SD18</b> Peas ( <b>No Coleslaw</b> )	<b>SD28</b> Carrots & <b>SD20</b> Broccoli ( <b>No Coleslaw</b> )	<b>SD19</b> Sweetcorn & <b>SD18</b> Peas ( <b>No Coleslaw</b> )	<b>SD102</b> Vegetable Medley ( <b>No Coleslaw</b> )	<b>SD22</b> Baked Beans & <b>SD18</b> Peas ( <b>No Coleslaw</b> )
	Dessert	<b>NEW D267</b> Gingerbread Cookie	<b>NGCI11 NGCI GLUTEN FREE VANILLA CAKE FREE FROM MAIN 14 ALLERGENS</b>	<b>D223</b> Fruit Salad	<b>D243</b> Sticky Toffee Apple Crumble with <b>D2</b> Custard	<b>D57</b> Vanilla Shortbread
DATES	WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	<b>V318</b> Macaroni Cheese	<b>NEW C125</b> Chicken 50% Enchilada Bake with <b>SD81</b> Paprika Wedges	<b>GLUTEN FREE 58009 P3</b> Pork Sausage with <b>SD82</b> Roast Potatoes & <b>SD118</b> Gravy	<b>C102</b> Mild Caribbean Chicken with <b>GR5</b> Golden Rice	<b>F6</b> Fishfingers with <b>SD5</b> Chips & <b>SD14</b> Tomato Sauce
	Option 2	<b>NEW V263</b> Chefs Special Lentil Curry with <b>SD84</b> Rice	<b>V302</b> Tomato Pasta	<b>V167</b> Vegan Sausage with <b>SD82</b> Roast Potatoes & <b>SD118</b> Gravy	<b>V306</b> Caribbean Stew with <b>GR5</b> Golden Rice	
	Alternative Meal	<b>SD55</b> Jacket Potato with <b>SD22</b> Baked Beans, <b>V85</b> Cheese or <b>F17 Plain Tuna (No Mayonnaise)</b>				
	Vegetables	<b>SD18</b> Peas & <b>SD12</b> Green Beans ( <b>No Coleslaw</b> )	<b>SD102</b> Vegetable Medley ( <b>No Coleslaw</b> )	<b>SD28</b> Carrots & <b>SD35</b> Cabbage ( <b>No Coleslaw</b> )	<b>SD19</b> Sweetcorn & <b>SD12</b> Green Beans ( <b>No Coleslaw</b> )	<b>SD22</b> Baked Beans & <b>SD18</b> Peas ( <b>No Coleslaw</b> )
	Dessert	<b>D85</b> Oaty Cookie	<b>D236</b> Pear Crumble with <b>D2</b> Custard	<b>D225</b> Fruit Salad	<b>NGCI11 NGCI GLUTEN FREE VANILLA CAKE FREE FROM MAIN 14 ALLERGENS</b> with <b>D2</b> Custard	<b>D221</b> Cornflake Tart

**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@caterlinktd.co.uk](mailto:info@caterlinktd.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.