

Vacherin Allergen Menu Chart



Section: Grab and go week commencing 30th July 2018 Lunch

Menu item	Cereals containing gluten identify	Crustaceans	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts identify	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Chicken Caesar wrap	wheat		X											
Smoked salmon, dill cream cheese, gherkin baguette	wheat			X			X							
Roast pepper, humus, avocado, apple wood cheese and spinach baguette	wheat						X				X			
Prawn salad sandwich	wheat	X	X											f
Ham and salad sandwich	Wheat		X											
Cheese & pickle sandwich	wheat						X					X		
Halloumi, courgette & bean salad (N&D)							X							
Vietnamese prawn and quinoa salad (N&D)		X		X										
Southern Cajun chicken salad (N&D)							X		X	X				
Peanut, Date, Apple &								X peanut				x	x	

Seed Impulse Pot (N&D)														
Strawberry yoghurt granola						X	X pecans							
Mango yoghurt granola						X	X pecans							
Apple and yogurt bircher	Oats					x							X	
Super fruit bircher						x								
Yoghurt berry smoothie						X								
Pasta with creamy pesto chicken and mushrooms topped with cheddar cheese.	Wheat					X		X						

To be completed by the Chef for each item prepared on site – either on a daily basis or for each

new menu where there is a fixed menu. (Hospitality)

The information must be retained in a readily accessible place and must be used to communicate with customers enquiring about allergens.

All staff must be aware of the location of the chart and there should be designated person to respond to allergen enquiries.

Prepared by:-

Date:-

Staff awareness briefing completed: - Y/N Remember to consider: - cooking oils, dressings, seasonings and toppings, sauces and garnishes and prepacked ingredient information.