

Nutrition Plan with Carbohydrates and Allergens

mwaring@caterlinkltd.co.uk

Nutrition Plan: Aut19 Autumn Menu 2019

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•	n, so you can make an informed choice based All pasta bakes contain 50g of uncooked past. Contains May Contain Does Not Contain No Information	•	Portion	Carbohydrate Coun	ery	Cereals containing GI	orustaceans Eggs		i		Molluscs	Mustard	S	Peanuts	Sesame Soya	Sulphur Dioxide and
Group	Menu Item	Recipe Code	Size (g)	Cal	Celery	Ser	erusi Eggs	Fish	Lupin	Σ	Mo	ğ	Nuts	Pea	Sesal Soya	Sul
	Apple Flapjack (V1) Apple, Cheese and Biscuits 50% Fruit (V1) Baked Beans (V1) Baked Tomatoes (V1) Beef Bolognaise (50% PB) (V1) Beef Bolognaise (V1) Beef Lasagne (50% Plant based) (V2) Beef Lasagne (V3) Breaded Fish (V1) Broccoli (V1) Cabbage (V1) Carrots (V1) Cauliflower (V1) Cheese & Red Onion Quiche (V3) Chicken & Apricots Tagine (V3) Chicken Pie (w/ Gravy) (Potato Top) (50% F	*D171 *D4 *SD22 *SD34 *B37 *B2 *B39 *B7 *F7 *SD20 *SD35 *SD28 *SD27 *V82 *C49 *C41	71.60 1 100.00 1 50.00 1 155.93 1 139.85 5 236.53 2 155.10 1 100.00 2 28.00 0 50.00 1 50.00 3	6.19g 4.28g 4.28g 1.60g 0.90g .15g 6.00g .75g 6.75g 6.75g 8.04g	0000000000000000			000000000000000000000000000000000000000	000000000000000000000000000000000000000	000000000000000000000000000000000000000	000000000000000000000000000000000000000	000000000000000000000000000000000000000	000000000000000000000000000000000000000		000000000000000000000000000000000000000	00000000000

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	Contains May Contain Does Not Contain No Information		Portior	Carbohydrate	Celery	Cereals contain	Crustaceans	o qu	Lupin	¥	Molluscs	Mustard	Nuts	Sesame	ya	Sulphur Dioxide
Group	Menu Item	Recipe Code		_	_	ပ္မ	Eags	Fish	<u>F</u>	Mik	№	ME () Nuts	Se (Soya	Su
	Chicken Pie (with Gravy) (V1)	*C58		14.21g	\bigcirc		\bigcirc	\bigcirc	\odot	\otimes	\odot	\bigcirc	\supset \subseteq	\rangle	\bigcirc	\bigcirc
	Chips (Fryer or Oven) (V1)	*SD5	83.40	29.44g	\bigcirc	$\bigcup_{i \in I} C_i$	\nearrow	\bigcirc	\odot	\otimes	\odot	\mathcal{O}	\supset	$\langle \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	\bigcirc	\supset
	Chocolate Shortbread (V1)	*D80	29.94	17.09g	\bigcirc		\supseteq	\mathcal{O}	\bigcirc	\odot	\bigcirc	\bigcirc	\supset \subset	\bigcirc	\bigcirc	\bigcirc
	Coleslaw (V4)	*SD47	56.60	2.69g	\bigcirc	\bigcirc		\bigcirc	Ŏ	Ŏ	Ŏ	\bigcirc	\supset \subseteq	\circ	\bigcirc	\bigcirc
	Cottage Pie / Beef and Onion Pie (V3)	*B9	267.58	29.45g	\bigcirc (\mathcal{O}	\bigcirc	Q	Q	Q	\bigcirc	\bigcup	\mathcal{O}	\bigcirc	Ŏ
	Cottage Pie/ Beef and Onion Pie (50% PB) (*B38	271.20	34.83g	\circ) () Q	Ō	Õ	Õ	\bigcirc (Ď Č) Q	O.	Ō
	Creamy Vegetable Pie (Puff Pastry Top) (V4	l)*V19	272.46	32.62g	Q () () Q	Õ		Õ	Ō (Ò Ĉ) Q	O.	Q
	Custard Sauce (V4)	*D2	77.39	8.86g	O (Ŏ () () ()	Ō		Ō	Ō () Ç) ())Q	Ō
	Eves Pudding/ Apple Sponge (50% Fruit) (V	4*D18	99.98	25.98g	O () Q	Ō	Ō	Ō	Ō (Ò Ĉ) Q	O)	Ō
	Fish in Batter(V1)	*F3	85.00	16.75g	O () Ç	•	Ō	Ō	Ō	Ō (Q Ç) Q) (Ō
	Five Bean Chilli (V2)	*V138	161.89	11.96g	\bigcirc		$) \subset$	\circ	\circ	\circ	\circ	\bigcirc	$\supset C$	\circ	\bigcirc	\bigcirc
	Fresh Mixed Seasonal Vegetables (V1)	*SD12	44.56	3.02g	Ō (\bigcirc () C) Q	Ō	\circ	Ō	Ō (Q Q)	O .	Ō
	Garlic Bread (made) (V1)	*SD50	17.08	8.19g	\bigcirc (\cdot \circ	\circ	lacksquare	\circ	\bigcirc	$\supset C$	\circ		\bigcirc
	Gravy (Brakes Vegetarian Gravy Mix) (V2)	*SD16	63.24	3.06g	\bigcirc ($) \subset$	\circ	\circ	\circ	\circ	\bigcirc	$\supset C$	\circ	\bigcirc	\bigcirc
	Green Beans (V1)	*SD24	50.00	1.55g	\bigcirc (\circ	$) \subset$	\circ	\circ	\bigcirc	\circ	\bigcirc	$\supset C$	\circ	\bigcirc	\bigcirc
	Hot Dog Bun	*SD33	50.00	25.75g	\bigcirc ($) \subset$	\bigcirc	\circ	\bigcirc	\circ	\bigcirc	$\supset C$	•	\circ	\bigcirc
	Lemon and Parsley Couscous (V2)	*SD73	157.00	31.45g	\bigcirc ($) \subset$	\circ	\circ	\circ	0	\bigcirc	$\supset C$	\circ	\bigcirc	\bigcirc

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•	Contains May Contain Does Not Contain No Information Menu Item	•	Portion	Carbohydrate Co		Cereals containing	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame Soya	Sulphur Dioxide an
	Lentil and Sweet Potato Curry (Vegan) (V4) Long Grain Rice (Boiled or Steamed) (V1) Macaroni Cheese (V3) Mixed Vegetable Loaf (V4) MSC Fish Fingers (V2)	*SD4 *V11 *V39 *F6	110.80 231.00 111.25 69.73	15.35g	00000			00000	00000	000	00000				00000	00000
	New Potatoes (Steamed or Boiled) (V1) Oaty Cookies (V1) OBC Banana Sponge (V1) OBC Carrot and Courgette Cake (V1) OBC Chocolate and Mandarin Sponge (V2)	*SD2 *D85 *D173 *D174 *D178	130.00 32.67 55.74 55.72 78.37	19.37g 18.00g 22.34g 21.60g 23.86g	Q (00000	00000	00000	00000	00000	\tilde{O}		0000	00000
	OBC Orange Drizzle Cake (V1) Pasta (Shells) (V2) Pasta (Spaghetti) (V2) Peas (V1) Peppers (V1)	*D182 *SD11 *SD8 *SD18 *SD26	50.59 123.00 106.50 50.00 43.50	22.46g 35.67g 33.55g 5.60g 1.83g				00000	00000	00000	00000	00000			0000	00000
PlanCarbsAl	Pork Sausage (V2) Potato (Roasted-Peeled) (V1) I: Nutrition Plan with Carbohydrates and Allerger	*P3 *SD7 ns	42.56 60.56	4.17g 13.61g	·	* *) (* *	*	*	*	*	* :	* 	*	**	*

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	Potato (Roasted-Skin On) (V1) Potato Wedges (Made & Oven Baked) (V3) Quorn Burger (No Bun) (V2) Quorn Roast (Made) (V4) Quorn Vegetarian Sausages (V1) Red Pepper and Cheese Frittata (V1) Rice Pudding with Mixed Berries (V3) Roast Beef (V2) Roast Chicken Breast (V2) Roast Chicken Thigh (Boneless) (V2)	*V47 *V95 *V17 *V24 *D31 *B4 *C4 *C5	100.00 124.64 91.67 65.00 57.14 75.00	17.91g 0.00g 0.19g 0.00g	000000000000000000000000000000000000000	000000000000000000000000000000000000000	00000	00000000000	00000000000	000000000000000000000000000000000000000	00000000000	0000000000	000000000000000000000000000000000000000		000000000000000000000000000000000000000	00000000000
	Roast Gammon (V2) Roast Pork (Loin Joint) (V1) Roast Turkey (V1) Roasted Cauliflower Curry (V1) Roasted Quorn Fillet (V1) Roasted Vegetables (V2) Salmon (Processed) Fish Fingers (V2)	*P5 *P10 *T1 *V148 *V150 *SD48 *F1	54.43 55.56 75.00 193.50 52.00 94.70 75.00	0.00g 0.00g 0.00g 15.88g 0.57g 5.78g 11.40g	000000	000000	0000000	000000	000000	000000	000000	000)000000		0000000	000000



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Group	Menu Item	Recipe Code		O	ပ္ပံ	5 5	Ę	Ë		Mik	ğ	ğ	ž		Se	Ü	6
	Shepherdess Pie (V3)	*V58		36.20g	\otimes	$\mathbb{Z} \otimes$	\otimes	\simeq	\otimes	\simeq	\simeq	\mathcal{S}	\geq :	\geq		<u> </u>	?
	Soya Vegetarian Bolognaise (V3)	*V18	207.10	U	\bigcirc		\mathcal{Q}	\mathcal{Q}	\odot	\bigcirc	\bigcirc	\bigcirc	\bigcirc	\supseteq		<u>'</u> \	?
	Stuffing (V2)	*SD40	31.64	1.82g	\bigcirc		\bigcirc	\bigcirc	\bigcirc	Ŏ	Ŏ	\bigcirc (\bigcirc (\bigcirc	\bigcirc	ر ()
	Sweetcorn (V1)	*SD19	50.00	4.75g	Q	\mathcal{O}	Õ	Q	Q	Q	Q	\bigcirc (\bigcirc (Ŏ.	ÕÕ) ()
	Tomato & Onion Slaw (V1)	*SD56	76.40	4.11g	\circ	\mathcal{O}	\circ	\bigcirc	\circ	\circ	\circ	\bigcirc	\bigcirc (\bigcirc	$\circ\circ$	Γ)
	Unseeded 4" Bun (V1)	*SD17	40.00	19.52g			\circ	\circ	\circ	\circ	\circ	\bigcirc	\bigcirc (\circ	$lue{}$	$^{\prime}$ ()
	Vegetable and Apricot Tagine (V3)	*V140	176.15	23.11g	\circ	\circ	\circ	\bigcirc	\circ	\circ	\circ		\bigcirc (\circ	00		
	Vegetable Lasagne (V3)	*V44	202.27	27.78g			\circ	\bigcirc	\circ		\circ	\bigcirc	\bigcirc (\bigcirc	00	, ()
	Vegetarian Wellington (V5)	*V12	124.20	22.18g			\circ	\bigcirc	\circ	\circ	\circ	\bigcirc	\bigcirc (\circ	00	, ()
	Wholemeal Apple Crumble (Tinned Apple) (√*D130	96.20	31.92g			\circ	\bigcirc	\bigcirc	\circ	\circ	\bigcirc	\bigcirc (\circ	00	')
	Wholemeal Cheese and Tomato Pizza (V1)	*V142	79.83	27.47g				\bigcirc	\bigcirc		\circ	\bigcirc	\bigcirc (\bigcirc		, ()
	Wholemeal Pear Crumble (50% Fruit) (V1)	*D113	96.00	30.48g			\circ	\bigcirc	\bigcirc	\bigcirc	\bigcirc	\bigcirc	\bigcirc (\circ	00	$) \subset$)
	Wholemeal Vegetable Pasta Bake (V4)	*V16	257.96	39.57g	\circ		\circ	\bigcirc	\bigcirc		\bigcirc	\bigcirc	\bigcirc (\bigcirc	\circ	$^{\prime}$ ()

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