

Week 1 beginning 28<sup>th</sup> May – Children with Allergies and Special Diets

Day	Room	Childs Name	Child's special dietary need	Comments or notes on menu options
Monday (wk 1)	Blue	Jessie Andrews	Cow's milk / egg / Kiwi fruit allergy	Serve pasta bolognaise first no cheese
	Orange	Ethan Brown	Wheat / peanut allergy	Make GF pasta for bolognaise and serve first
	Green	Ahmed Singh	Vegetarian	Lentil bolognaise, can have cheese.
Tuesday (wk 1)	Blue	Jessie Andrews	Cow's milk / egg allergy	Serve pumpkin soup first before adding milk. Nuttelex on rolls.
	Green	Kim Ng	Egg / peanut / sesame allergy	Not here this week
	Green	Marco Smith	Vegetarian	Meal is vegetarian so ok.
Wednesday (wk 1)	Blue	Jessie Andrews	Cow's milk / egg allergy	No parmesan on the hicken risotto
	Orange	Ethan Brown	Wheat / peanut allergy	Chicken risotto is wheat free
	Green	Ahmed Singh	Vegetarian	Tofu version of risotto
Thursday (wk 1)	Blue	Jessie Andrews	Cow's milk / egg allergy	Make a batch of tuna patties with egg replacer and wheat free flour first (for Jessie and Ethan)
	Orange	Ethan Brown	Wheat / peanut allergy	Make a batch of tuna patties with egg replacer and wheat free flour first (for Jessie and Ethan)
Friday (wk 1)	Blue	Jessie Andrews	Cow's milk / egg allergy	Lamb pilaf has no milk or egg
	Orange	Ethan Brown	Wheat / peanut allergy	Lamb pilaf has no milk or egg
	Green	Kim Ng	Egg / peanut / sesame allergy	Not here this week
	Green	Ahmed Singh	Vegetarian	Vegetarian pilaf - has egg so make in separate area, away from Jessie's food)