

ALLERGENIC INGREDIENTS MATRIX

MINI BUFFET BOXES

CODE: SA09A

SANDS CATERING

ASSESSOR NAME: Kate Szlufik

DATE ASSESED: 01/12/2014



DISH / PRODUCT	PEANUTS	TREENUTS	FISH	CRUSTACEANS	MOLLUSCS	MILK	CEREALS (GLUTEN)	SOYABEANS	EGGS	SESAME SEEDS	MUSTARD	CELERY	SULPHITES	LUPIN
INDIVIDUAL BUFFET BOXES														
1. Italian Chicken with tomato & herb sauce, mixed leaf garnish, Genovese pesto pasta, Mediterranean roasted vegetables & a pizza roll	☒	✓	☒	☒	☒	✓	✓	☒	☒	☒	☒	☒	☒	☒
2. Seared salmon fillet in a light chilli sauce, watercress garnish, new potato & spring onion salad, crunchy salad in a light vinaigrette with a sunflower roll.	☒	☒	✓	☒	☒	✓	✓	☒	☒	☒	✓	☒	✓	☒
3. Falafels with houmus, cucumber and carrot salad, mozzarella sun-blushed tomato & olive salad. Lightly curried rice with a mini pita	☒	☒	☒	☒	☒	✓	✓	☒	☒	✓	☒	☒	☒	☒

ALLERGENIC INGREDIENTS MATRIX

CODE: SA12A

SANDS CATERING

TEA AND COFFEE

ASSESSOR NAME: Kate Szlufik

DATE ASSESED: 03/12/2014



DISH / PRODUCT	PEANUTS	TREE NUTS	FISH	CRUSTACEANS	MOLLUSCS	MILK	CEREALS (GLUTEN)	SOYABEANS	EGGS	SESAME SEEDS	MUSTARD	CELERY	SULPHITES	LUPIN
Tea and Coffee														
Served from polished aluminium flasks with a selection of :														
Biscuits	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Sugar	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Milk	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

ALLERGENIC INGREDIENTS MATRIX

CODE: SA13B

SANDS CATERING

HOT FOOD MENU

ASSESSOR NAME: Kate Szlufik

DATE ASSESED: 28/11/2014



DISH / PRODUCT		PEANUTS	TREENUTS	FISH	CRUSTACEANS	MOLLUSCS	MILK	CEREALS (GLUTEN)	SOYABEANS	EGGS	SESAME SEEDS	MUSTARD	CELERY	SULPHITES	LUPIN
EXAMPLE MENU 4	Beef bourguignon	☒	☒	☒	☒	☒	☒	☑	☒	☒	☒	☒	☑	☒	☒
	Spicy potato wedges	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒
	Pasta Provençal with seasonal vegetables	☒	☒	☒	☒	☒	☑	☑	☒	☒	☒	☒	☒	☒	☒
	Green beans and buttered carrots	☒	☒	☒	☒	☒	☑	☒	☒	☒	☒	☒	☒	☒	☒
	Lemon tart	☒	☒	☒	☒	☒	☑	☑	☒	☑	☒	☒	☒	☒	☒
	Crème fraiche	☒	☒	☒	☒	☒	☑	☒	☒	☒	☒	☒	☒	☒	☒
EXAMPLE MENU 5	Chicken Cacciatore	☒	☒	☒	☒	☒	☑	☑	☒	☒	☒	☒	☒	☒	☒
	Sauté potatoes	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒
	Mushroom risotto	☒	☒	☒	☒	☒	☑	☑	☒	☒	☒	☒	☑	☒	☒
	Char-grilled sotto'Olivo Italian style vegetables	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒
	Mixed Italian breads	☒	☒	☒	☒	☒	☒	☑	☒	☒	☒	☒	☒	☒	☒
	Butter	☒	☒	☒	☒	☒	☑	☒	☒	☒	☒	☒	☒	☒	☒
	Chocolate Profiterolls	☒	☒	☒	☒	☒	☑	☑	☑	☑	☒	☒	☒	☒	☒
EXAMPLE MENU 6	Poached salmon	☒	☒	☑	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒	☒
	Cream and fennel white sauce	☒	☒	☒	☒	☒	☑	☑	☒	☒	☒	☒	☒	☒	☒
	Aubergine Parmigiana	☒	☒	☒	☒	☒	☑	☑	☒	☒	☒	☒	☒	☒	☒
	Mangetout and baby sweet corn	☒	☒	☒	☒	☒	☑	☒	☒	☒	☒	☒	☒	☒	☒
	New potatoes in Rosemary	☒	☒	☒	☒	☒	☑	☒	☒	☒	☒	☒	☒	☒	☒
	Chocolate truffle cake	☒	☒	☒	☒	☒	☑	☑	☒	☑	☒	☒	☒	☒	☒

