

Summer-Autumn 2024 PCE Gluten Free Menu - JUNIOR

CARBOHYDRATE CONTENT - Per standard portion in gram

The calculation of the carbohydrate content (in gram) is based on the nutritional Information of all the RAW ingredients and therefore counting <u>all</u> carbohydrates in the products used in the preparation for this menu.

WEEK 1 - 15/04/24, 07/05/24, 03/06/24, 24/06/24, 15/07/24, 02/09/24, 14/10/24						
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
MAIN MEAL 1	Pork Sausages (3) 6 Gravy 2 GF Pasta 34 or Potato Wedges 18	Plain Chicken Breast Fillet 0 GF Pasta 34 Marinara Sauce 2	Roast Beef 0 Gravy 2 Roast Potatoes 16 or GF Pasta 34	Quorn Frankfurter (v) 2 GF Roll 21 Diced Potatoes (1/2 ptn) 10	GF Fishcake 14 Potato Wedges 18 or GF Pasta 34	
MAIN MEAL 2		Mild Sweet Potato & Chickpea Curry (Ve) 16 Brown & White Rice 34			GF Classic Ciabatta Pizza (v) 12 Potato Wedges (1/2 ptn) 9 or GF Pasta (1/2 ptn) 17	
DESSERT	Plain Peaches & Apples (no Wrap) (v) 2 Ice Cream 12	Fresh Fruit Wedges (Ve)	Fresh Fruit Jelly (Ve) 16	GF Sponge (v) 15	GF Chocolate Cookie (Ve) 18	
COLD OPTION	GF Tuna Roll* 21	GF Cheese Spread Roll* (v) 21	GF Ham Roll* 22	GF Cheese Roll* (v) 21	GF Egg Roll* (v)	
EXTRA OPTION	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	
WEI			07/24, 22/07/24, 09/09			
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
MAIN MEAL 1			Roast Chicken 0 (no Sage & Onion Stuffing) Gravy 2 Roast Potatoes 16 or Brown & White Rice 34	Beef Burger 6 GF Bun 21 Potato Wedges (1/2 ptn) 9		
MAIN MEAL 2	GF Creamy Macaroni Cheese (v) 34	Moroccan Tagine (Ve) 14 Diced Potatoes 19		Roasted Summer Veg GF Pasta (Ve) 35	GF Classic Ciabatta Pizza (v) 12 Oven Chips (1/2 ptn) 11 or GF Pasta (1/2 ptn)	

DESSERT	Chocolate & Banana Custard (v) 15	Fresh Fruit Wedges (Ve)	Fresh Fruit Jelly (Ve) 16	GF Shortbread (Ve) 26	12 GF Cookie (v) 18		
COLD OPTION	GF Cheese Roll* (v) 21	GF Ham Roll* 22	GF Tuna Roll* 21	GF Cheese Spread Roll* (v) 21	GF Egg Roll* (v) 21		
EXTRA OPTION	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**		
WEEK 3 – 29/04/24, 20/05/24, 17/06/24, 08/07/24, 16/09/24, 07/10/24							
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
MAIN MEAL 1	Chicken Curry 4 Rice 34	Bean and Vegetable Grill (Ve) 16 GF Bun 21 Potato Wedges (1/2 ptn) 9 GF Pasta (1/2 ptn) 17	Turkey Roast 3 (no Sage & Onion Stuffing) Gravy 2 Roast Potatoes 16 or GF Pasta 34	GF Beef Bolognese 10 GF Pasta 34	GF Fish Fillet Fingers (3) 14 Oven Chips 21 or GF Pasta 34		
MAIN MEAL 2			Roast Quorn Fillet (v) 2 (no Sage & Onion Stuffing) Gravy 2 Roast Potatoes 16 or GF Pasta 34	Chipolata Sausages (Ve) (3) 6 Gravy 2 Diced Potatoes 19	GF Classic Ciabatta Pizza (v) 12 Oven Chips (1/2 ptn) 11 or GF Pasta (1/2 ptn) 17		
DESSERT	Strawberry Mousse (v) 7	Fresh Fruit Wedges (Ve)	Fresh Fruit Jelly (Ve) 16	GF Sponge (v) 15	GF Cupcake (v) 15		
COLD OPTION	GF Cheese Spread Roll* (v) 21	GF Cheese Roll* (v) 21	GF Tuna Roll* 21	GF Ham Roll* 22	GF Egg Roll* (v) 21		
EXTRA OPTION	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**	Jacket Potato 43 with Various Toppings**		

The numbers in the menu are referring to the total amount of carbohydrates in grams.

*Gluten Free Roll 50g: 21 CHO (if baked by HCL on location).

** Toppings for Jacket Potatoes

Toppings for sucheef of others				
Topping	per standard ptn			
Baked Beans (ve)	7			
Cheese (v)	1			
Tuna	0			
Cheese & Coleslaw (v)	2			
Roast Tomato Sauce (Ve)	6			
Sausage & Beans (Ve)	6			
Tuna Mayo & Sweetcorn	3			

Ice Cream

GF Shortbread

Alternative dessert options available have the following Carb counts:

Yoghurt - Yeo Valley Organic 9g Iced Fruit Smoothie 15g Gluten Free Shortbread Biscuit 26g Gluten Free Plain Cookie 18g Gluten Free Plain Sponge 15g Plain Jelly 16g

Fresh Fruit - Carbohydrate (g)/50g portion (on average):

Apple 5g Banana 12g 5g Blueberries Grapes 8g Orange 4g Pear 5g Pineapple 5g Watermelon 4g

Sauces- Carbohydrate (g)/50g portion;

Gravy 2g

Starchy Side Vegetables - Carbohydrate (g)/ 50g portion;

Sweetcorn 8g
Baked Beans 5g
Peas 4g
Parsnips 6g
Carrots 4g
Beetroot 5g

Please note that side vegetable offerings vary from school to school, and only "starchy" side vegetables have been listed.

IT IS POSSIBLE THAT THERE WILL ALWAYS BE A CERTAIN DEGREE OF VARIATION IN PORTION SIZE FOR ANY GIVEN FOOD, DEPENDING ON FACTORS INCLUDING THE COOKING METHOD, LENGTH OF COOKING TIME, TEMPERATURE, AMOUNT OF WATER USED AND SURFACE AREA OF THE FOOD.

ALL APPROPRIATE PROCESSES WILL BE MANAGED BUT PLEASE NOTE THAT NO GUARANTEES CAN BE GIVEN. THEREFORE, THE PORTION SIZES SHOULD BE TREATED AS ESTIMATES.

THE CARBOHYDRATE COUNTS SHOULD BE USED AS A <u>GUIDE ONLY</u>, FOR THE PERSON RESPONSIBLE FOR ADMINISTERING INSULIN. ALSO, INFORMED BY RESOURCES SUCH AS CARBS AND CALS, WITH TRAINING PROVIDED BY AN APPROPRIATE HEALTHCARE PROFESSIONAL.