JERSEY COLLEGE *for Girls*

Your Catering Service

We would like to thank you for choosing to dine with us here at JCG. You'll find our food and drink available in The Dome, Hector's Café and via our vending outlets.

At Jersey College for Girls, quality is at the heart of our catering service. Every meal is made with care, using fresh ingredients to support our students' health, focus, and growth. Whether it's a hearty lunch or a wholesome snack, our goal is simple: to serve food that nourishes the body and lifts the spirit, in line with our values to Aspire, Inquire, Excel, and Belong.

As part of our commitment to supporting the local economy, where possible, we endeavour to source as much quality, seasonal produce, using the best local suppliers from Jersey and surrounds.

We will introduce further interest and excitement to our menus with planned additional food experiences, themed events, cultural and celebration dates, all aimed at creating a fun, engaging and enjoyable dining experience.

Allergen Information

We recognise that some individuals may have an allergen or intolerance to one of the 14 common food allergens. We have robust processes in place to assist the College in managing. If your child has a food allergy or intolerance, please contact a member of our Allergy Team which can be found in our Allergy Safety Policy or here.

Our dishes are prepared in-house daily and are subject to availability. We appreciate your patience and understanding along with constructive criticism. Whilst we use fresh eggs in some dishes, please note that some gluten and traces of gluten are also used in the kitchen. All our dishes have the allergens listed. Our daily specials reflect what is available at the marketplace.

We trust that you will enjoy your meal with us, and we look forward to meeting you.

JCG Catering Team

The 14 common Allergens: Celery **(C),** Crustaceans **(Cr),** Dairy **(D),** Eggs **(E),** Fish **(F),** Gluten **(G),** Lupin **(L),** Molluscs **(Mo),** Mustard **(M),** Nuts **(N),** Peanuts **(P),** Sesame seeds **(SE),** Soya **(S),** Sulphur dioxide/Sulphites **(SD),** Tree Nuts **(TN)**

Gluten Free items are available on request.

Our Chef is more than happy to answer any questions or provide further information regarding our menu!

Week 2	Week 3
week beginning	
9th November	2nd November
23rd November	16th November
7th December	30th November
	14th December