

WHAT'S FOR LUNCH THIS SPRING/SUMMER?

Caterlink is an award-winning food service provider catering for primary schools across the country.

We are passionate about providing your children with freshly prepared school lunches that are true to our fresh food heritage. All our menus are nutritionally analysed to ensure they meet and, in most cases, exceed The School Food Standards set by our nutrition team. We are committed to constantly reviewing our menus and recipes to ensure they are healthy. We have reduced sugar in our desserts to below the 6.5g recommendations by Public Health England and have been recognised as leading the way by SUGAR SMART UK. We have also introduced a number of plant-based recipes to our menus and meat free days to support the sustainability aspects of our offer.

KEEP IN TOUCH

You can keep up to date with what's going on by visiting our web site <https://caterlinkltd.co.uk/my-caterlink> to find the latest news and information about our upcoming theme days and our current menus. You can also get in touch through our Contact Us page. We appreciate all feedback on our service.

UNIVERSAL INFANT FREE SCHOOL MEALS

Don't forget if your child is in Reception, Year 1 or Year 2, they can enjoy a meal each day without charge, irrespective of income. However, you still need to register if you are entitled to Free School Meals. This is important and helps schools funding.

FREE SCHOOL MEALS

Low Income - Are you missing out? To check if you are entitled to Free School Meals entitlement ask at your school office.

RECRUITMENT

We are always looking for new talented team members, if you are interested in joining Caterlink or becoming an apprentice visit us through our web site.

<https://caterlinkltd.co.uk/jobs-careers/>
or email hrsupport@caterlinkltd.co.uk

ALLERGY INFORMATION

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.



MONDAY

TUESDAY

WEDNESDAY

THURSDAY


FRIDAY

WEEK ONE

17 April
8 May
5 June
26 June
17 July
28 August
18 September
9 October

Option one

Quirky Bird
BBQ or Lemon & Herb Chicken 


Beef Lasagne with Garlic Bread 



Roast Gammon, Roast Potatoes & Gravy

Cheese & Tomato Pizza with Wedges 

Fishfingers with Chips & Tomato Sauce


Option two

Or Vegan Quorn with Jollof Rice & Salads 

Wholemeal Vegetable Pasta Bake with Garlic Bread 


NEW Sweet Potato & Spinach Flan with Roast Potatoes

Roasted Vegetable Pizza with Wedges 

Mexican Bean Roll with Chips & Tomato Sauce 

Option three

Jacket Bar

Tuna Mayo Bap

Cheese & Tomato Baguette

Jacket Bar

Jacket Bar

Dessert

NEW Syrup Snap Biscuit Yoghurt & Fresh fruit

Fruit Jelly with Mandarins 

Freshly Chopped Fruit Salad 


Iced Vanilla Sponge

Oaty Cookie 


WEEK TWO

24 April
15 May
12 June
3 July
24 July
4 September
25 September
16 October

Option one

Mac and Cheese Concept 

BBQ Chicken with Rice 



Roast Chicken, Roast Potatoes & Gravy

Beef Burger & Wedges

Fishfingers with Chips & Tomato Sauce

Option two

A choice of different Mac & Cheese flavours, with meat & vegetarian toppings

BBQ Quorn with Rice 


Vegetable Wellington with Roast Potatoes & Gravy

Cheese & Tomato Pizza with Wedges 

Spicy Bean Burger with Chips & Tomato Sauce 

Option three

Jacket Bar

Cheese & Crunch Slaw Wrap

Jacket Bar

Ham & Cheese Baguette

Jacket Bar

Dessert

Summer Lemon Cake

Orange & Lemon Shortbread 

Fruit Medley 

Peach Crumble with Cream 


Vanilla Shortbread 

WEEK THREE

1 May
22 May
19 June
10 July
11 September
2 October

Option one

Jollof Rice with Quorn & Mixed Beans

Spaghetti Bolognese 

Roast Chicken, Roast Potatoes, Stuffing & Gravy


Yamas! 
NEW Greek Chicken Pita with Seasoned Wedges

Fishfingers with Chips & Tomato Sauce

Option two

Moroccan Style Meat Balls with Tomato Sauce with Rice 


Vegan Spaghetti Bolognese 

Vegan Quorn with Stuffing, Roast Potatoes & Gravy 

Cheese & Tomato Pizza with Wedges 

Cheese & Red Pepper Frittata with Chips & Tomato Sauce

Option three

Jacket Bar

Cheese & Tomato French Bread Pizza

Jacket Bar

Cheese & Salad Bap


Jacket Bar

Dessert

Peaches with Ice Cream

Carrot & Courgette Cake

Fruit Platter 

Apple Flapjack 


NEW Cornflake Tart 

MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

Available Daily:

- Vegetables of the Day - Bread freshly baked on site daily- Daily salad selection and Yoghurt & Fruit

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