

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.

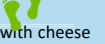


caterlink
feeding the imagination

WEEK ONE



04/11/24
25/11/24
16/12/24
20/01/25
10/02/25
10/03/25



Option One
Option Two
Option Three
Vegetables
Dessert

Cheese and tomato pizza with Salad Bar 
Mexican Fajitas with rice 
Jacket potatoes with cheese or beans 
Vegetables of the day
Apple and Blackberry crumble with Custard 

Meatballs with tomato sauce with rice
New Creamy chickpea and coconut curry with rice 
Jacket Potato with cheese beans or Tuna 
Vegetables of the day
Fresh fruit

Roast Chicken with Roast Potatoes and Stuffing with Gravy
Lentil and Vegetable roast With roast potatoes and Gravy 
Jacket potatoes with cheese or beans 
Vegetables of the day
Vanilla Sponge


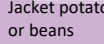
BBQ Chicken with diced new potatoes
BBQ quorn with diced new potatoes 
Jacket Potato with cheese beans or Tuna 
Vegetables of the day
Vanilla cake

Fishfingers with Chips and tomato sauce
Vegan Sausage rolls with chips and tomato sauce 
Jacket potatoes with cheese or beans 
Vegetables of the day
Chocolate orange cookie

WEEK TWO



11/11/24
02/12/24
06/01/25
27/01/25
24/02/25
17/03/25

Option One
Option Two
Option Three
Vegetables
Dessert

Cheese and tomato pizza with Salad Bar 
Vegetable curry and rice 
Jacket potatoes with cheese or beans 
Vegetables of the day
Chocolate cake and custard

New Chicken Pasta bake with Garlic bread
Cheese and Broccoli pasta with Garlic Bread 
Jacket potatoes with cheese or beans 
Vegetables of the day
Jelly with Mandarins

Roast Turkey with roast Potatoes and gravy
Vegan Sausage with roast potatoes and gravy 
Jacket potatoes with cheese or beans 
Vegetables of the day
Cornflake tart




Chicken Tikka Masala with rice
Mild Mexican chilli with rice 
Jacket potatoes with cheese or beans 
Vegetables of the day
Vanilla Cake with Peaches




Fishfingers with chips and tomato sauce
Mexican bean roll with chips and tomato sauce 
Jacket potatoes with cheese or beans 
Vegetables of the day
Oaty cookie 



WEEK THREE



18/11/24
09/12/24
13/01/25
03/02/25
03/03/25
24/03/25



Option One
Option Two
Option Three
Vegetables
Dessert

Cheese and tomato pizza with Salad Bar 
Classic Plant based balls with tomato Sauce and rice 
Jacket potatoes with cheese or beans 
Vegetables of the day
Chocolate cake

Sausage in a bun with potato wedges
Vegan sausage in a bun with potato wedges 
Jacket potatoes with cheese or beans 
Vegetables of the day
Sticky toffee apple crumble with Custard 

Roast Chicken with stuffing roast potatoes and gravy
Vegetarian cottage pie and gravy 
Jacket potatoes with cheese or beans 
Vegetables of the day
Vanilla cake with mandarins

Mild Caribbean chicken with rice and peas
Caribbean butterbean stew with rice and peas 
Jacket potatoes with cheese or beans 
Vegetables of the day
Apple flapjack

Battered Fish and chips with tomato sauce
Cheese and bean pasty with chips and tomato sauce 
Jacket potatoes with cheese or beans 
Vegetables of the day
Vanilla shortbread

MENU KEY



Added Plant Power



Wholemeal



Vegan



Lowest Carbon footprint



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection

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