

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

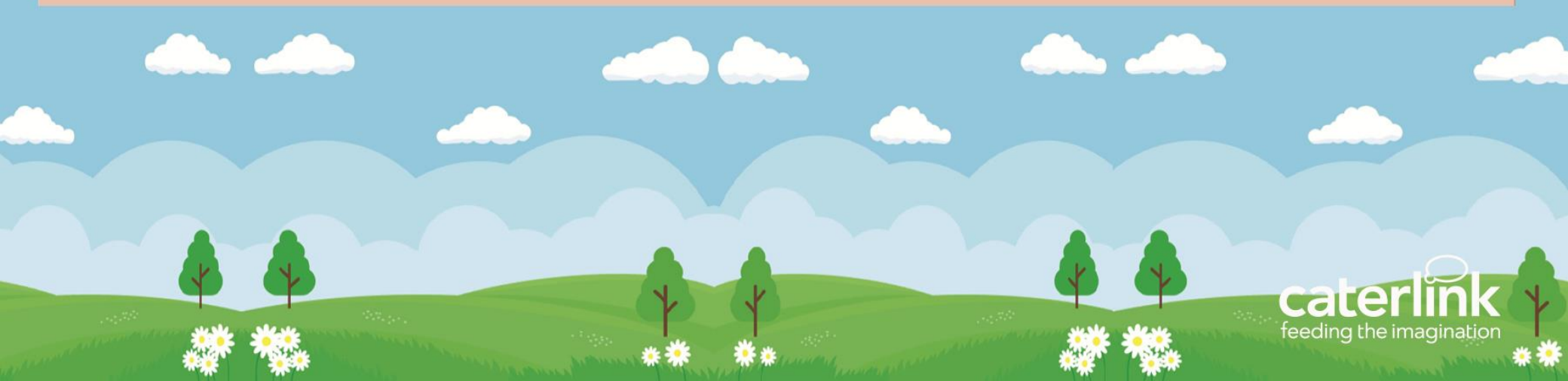
Low Income - Are you missing out? To check if you are entitled to Free School Meals entitlement ask at your school office.

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	Cheese & Tomato Pizza with Wedges 	Beef Lasagne with Garlic Bread 	Quirky Bird BBQ or Lemon & Herb Chicken 	Roast Gammon, Roast Potatoes & Gravy	Fishfingers with Chips & Tomato Sauce
Option two	Roasted Vegetable Pizza with Wedges 	Wholemeal Vegetable Pasta Bake with Garlic Bread 	Or Vegan Quorn with Jollof Rice & Salads 	NEW Sweet Potato & Spinach Flan with Roast Potatoes	Mexican Bean Roll with Chips & Tomato Sauce 
Option three	Jacket Bar	Tuna Mayo Bap	Jacket Bar	Cheese & Tomato Baguette	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 	Beef Burger & Wedges	Roast Chicken, Roast Potatoes & Gravy	Fishfingers with Chips & Tomato Sauce
Option two	A choice of different Mac & Cheese flavours, with meat & vegetarian toppings	BBQ Quorn with Rice 	NEW BEET Burger with Wedges & Tomato Sauce 	Vegetable Wellington with Roast Potatoes & Gravy 	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 	Yamas! 	Roast Chicken, Roast Potatoes, Stuffing & Gravy	Fishfingers with Chips & Tomato Sauce
Option two	Moroccan Style Meat Balls with Tomato Sauce with Rice  	Vegan Spaghetti Bolognese 	NEW Greek Chicken Pita with Seasoned Wedges or NEW Spinach & Cheese Whirl with Seasoned Wedges	Vegan Quorn with Stuffing, Roast Potatoes & Gravy 	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 – Daily Selection of Yoghurt & Fruit

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.