

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.

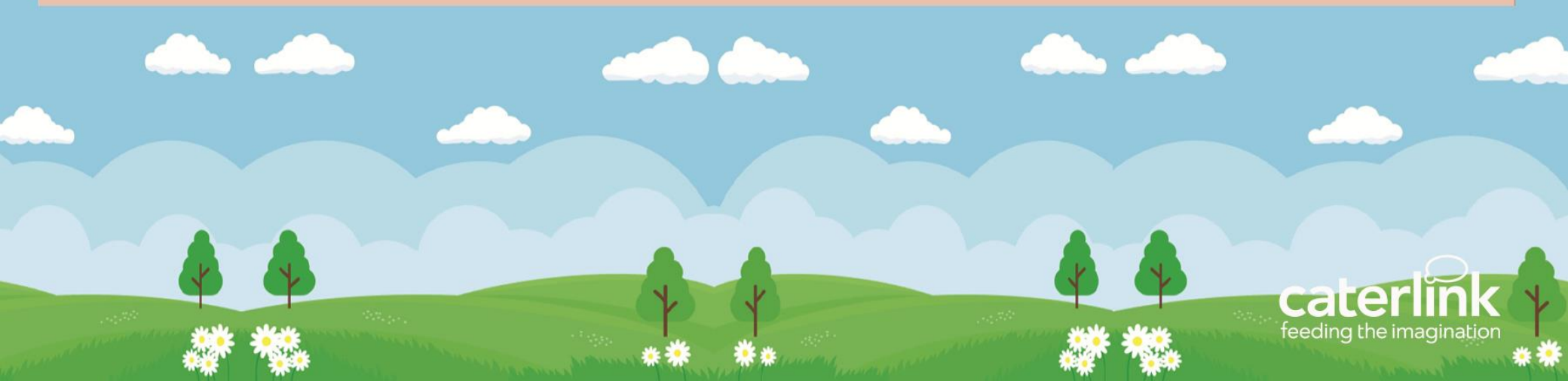
RECRUITMENT

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

04/11/24
25/11/24
16/12/24
20/01/25
10/02/25
10/03/25
31/03/25

RED
Option One

GREEN
Option Two

OTHER
Option Three

Vegetables

Dessert

Cheese and Tomato Pizza with Salad Bar 

Mexican Fajitas with Rice  

Jacket Potato with Cheese or Beans  

Vegetables of the day

Apple and Blackberry Crumble with Custard 

Meatballs in Tomato Sauce with Rice

Creamy Chickpea & Coconut Curry with Rice 

Jacket Potato with Cheese, Beans or Tuna 

Vegetables of the day

Melting Moment Biscuits

Roast Chicken with Roast Potatoes, Stuffing & Gravy  

Lentil & Vegetable Roast with Roast Potatoes  

Jacket Potato with Cheese or Beans  

Vegetables of the day

Apple Sponge

BBQ Chicken with Diced New Potatoes  

BBQ Quorn with Diced New Potatoes  

Jacket Potato with Cheese Beans or Tuna  

Vegetables of the day

Lemon Drizzle Cake

Fish Fingers with Chips and Tomato Sauce 

Vegan Sausage Rolls with Chips & Tomato Sauce 

Jacket Potato 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

RED
Option One

GREEN
Option Two

OTHER
Option Three

Vegetables

Dessert

Cheese and Tomato Pizza with Salad Bar 


Vegetable Curry and Rice  


Jacket Potato with Cheese or Beans  

Vegetables of the day

Marble Sponge and Custard

Chicken Pasta Bake with Garlic Bread

Cheese and Broccoli Pasta with Garlic 

Jacket Potato with Cheese, Beans or Tuna 

Vegetables of the day

Jelly with Mandarins



Roast Turkey with Roast Potatoes & Gravy  



Vegan Sausage with Roast Potatoes & Gravy  



Jacket Potato with Cheese or Beans  

Vegetables of the day

Cornflake Tart

Chicken Tikka Masala with Rice  

Mild Mexican Chilli with Rice  

Jacket Potato with Cheese, Beans or Tuna  

Vegetables of the day

Peach Cake

Fish Fingers with Chips and Tomato Sauce

Cheese & Tomato Quiche with Chips & Tomato Sauce 

Jacket Potato 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


RED
Option One



GREEN
Option Two



OTHER
Option Three

Vegetables

Dessert

Cheese and Tomato Pizza with Salad Bar 

Classic Plant Based Balls with Tomato Sauce & Rice  

Jacket Potato with Cheese or Beans  

Vegetables of the day

Chocolate Brownie

Sausage in a Bun with Potato Wedges 

Vegan Sausage in a Bun with Potato Wedges 

Jacket Potato with Cheese, Beans or Tuna 

Vegetables of the day

Sticky Toffee Apple Crumble with Custard 

Roast Chicken with Stuffing Roast Potatoes & Gravy  

Vegetarian Cottage Pie & Gravy  

Jacket Potato with Cheese or Beans  

Vegetables of the day

Mandarin and Cinnamon Cake

Mild Caribbean Chicken with Rice and Peas  


Caribbean Butterbean Stew with Rice and Peas  

Jacket Potato with Cheese, Beans or Tuna  

Vegetables of the day

Apple Flapjack

Battered Fish and Chips with Tomato Sauce

Cheese & Pepper Omelette with Chips & Tomato Sauce 

Jacket Potato 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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