

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.

caterlink
feeding the imagination

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.

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

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.

ALLERGY INFORMATION:

If your child has an allergy or intolerance, 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, this can be downloaded from our web site <https://caterlinkltd.co.uk/school/caterlink-primary-division>. 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.



Spring/Summer Menu 2022



Monday

Tuesday









Wednesday

Thursday

Friday











WEEK ONE

21 Feb
14 March
18 April
9 May
6 June
27 June
18 July
12 Sep
3 Oct
24 Oct

Option 1	Tomato, Lentil & Vegetable Pasta  	BBQ Turkey Burger with 50/50 Rice 	Herb Roasted Chicken, Roast Potatoes or Boiled Potatoes & Gravy 	Savoury Mince Beef and Dumplings	Breaded Fish with Chips or Steamed Potatoes & Tomato Sauce
Option 2	Vegetable & Bean Pasta Bake 	BBQ Quorn Fillet with 50/50 Rice  	Vegetable & Lentil Wellington with Roast Potatoes or Boiled Potatoes & Gravy 	Sweet & Sour Butterbean with Egg Noodles	Cheese & Red Pepper Frittata with Chips or Steamed Potatoes & Tomato Sauce
Vegetables	Sweetcorn Roasted Courgette	Rainbow Coleslaw Roasted Sweet Potato Cubes	Red Cabbage Broccoli	Green Beans Roasted Carrots	Peas Baked Beans
Dessert	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt









WEEK TWO

28 Feb
21 March
25 April
16 May
13 June
4 July
25 July
19 Sept
10 Oct

Option 1	Chicken Tagine with 50/50 Rice 	Spaghetti Bolognaise	Roast Chicken, Roast Potatoes or Boiled Potatoes, Stuffing & Gravy 	Turkey and Chickpea Curry with 50/50 Rice  	Fish in Batter with Chips/Rice & Tomato Sauce
Option 2	Vegetable & Chickpea Tagine with 50/50 Rice  	Vegan Spaghetti Bolognaise 	Cheese & Tomato Pin Wheel, Roast Potatoes or Boiled Potatoes, Stuffing, & Gravy	Roasted Cauliflower & Chickpea Curry with 50/50 Rice  	Bean and Lentil Burgers (No Bun) with Chips/Rice & Tomato Sauce 
Vegetables	Sweetcorn Cauliflower	Green Beans Red Cabbage	Carrots Peas	Broccoli White Cabbage	Mushy Peas Baked Beans
Dessert	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt

WEEK THREE

7 March
28 March
2 May
23 May
20 June
11 July
5 Sept
26 Sept
17 Oct

Option 1	Chicken & Red Pepper Pizza 	Beef & Bean Fajitas with 50/50 Rice  	Cajun Spiced Chicken, Roast Potatoes or Boiled Potatoes & Gravy	Chicken Sausage Hot Dog with Potato Wedges	Fish fingers or Salmon Fishfingers with Chips/Couscous & Tomato Sauce
Option 2	Cheese & Tomato Pizza 	Vegetable & Bean Enchiladas with 50/50 Rice 	Lentil & Basil Puff Pastry, Roast Potatoes or Boiled Potatoes & Gravy 	Vegan Plant Based Sausage Hot Dog with Potato Wedges 	Quorn Vegan Fishless Fingers with Chips/Couscous & Tomato Sauce 
Vegetables	Green Beans Red Cabbage	Sweetcorn Roasted Courgette	Carrot Broccoli	Green Cabbage Baked Tomatoes	Peas Baked Beans
Dessert	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt

Available Daily:

Freshly cooked jacket potatoes with a choice of fillings

Fresh Wholemeal and other flavoured Bread baked on site daily

Fresh salad selection

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