

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.

3 Choice Menu Spring Summer 2025

WEEK ONE

21st April 2025
12th May 2025
9th June 2025
30th June 2025
21st July 2025
15th September 2025
6th October 2025

Option One

Option Two

Option Three

Vegetables

Dessert

MONDAY

 Tomato and Lentil Pasta 

 Cheese and tomato pizza with salad

 Jacket Potato with Cheese or baked Beans

 Vegetables of the day

 Apple Flapjack

TUESDAY

Macaroni Cheese with Chicken Topping

 Macaroni Cheese

 Jacket Potato with Tuna Cheese or baked Beans

 Vegetables of the Day

 Summer Lemon Cake

WEDNESDAY

Pork Sausage, Roast Potatoes & Gravy

 Roasted Quorn, Roast Potatoes and gravy 

 Jacket Potato with Cheese or baked Beans

 Vegetables of the Day

 Fruit Platter

THURSDAY

Spaghetti Bolognaise 

 **NEW** Chickpea Curry with Rice 

 Jacket Potato with Tuna, Cheese or baked Beans

 Vegetables of the Day

 Savoury Cheese Scone

FRIDAY

Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce

 Cheese & Bean Pasty with Chips & Tomato Sauce 

 Jacket Potato with Cheese or baked Beans

 Vegetables of the Day

 Strawberry Jelly with Mandarins

WEEK TWO

28th April 2025
19th May 2025
16th June 2025
7th July 2025
1st September 2025
22nd September 2025
13th October 2025

Option One

Option Two

Option Three

Vegetables

Dessert

 Lentil and Sweet Potato Curry with Rice 

 Cheese and tomato pizza with salad

 Jacket Potato with Cheese or baked Beans

 Vegetables of the day

 Iced Vanilla Sponge

Pork Hot Dog with Wedges & Tomato Sauce

 Vegan Hot Dog with Wedges & Tomato Sauce 

 Jacket Potato with Tuna, Cheese or baked Beans

 Vegetables of the day

 **NEW** Strawberry and Apple Crumble with Custard

Roast Chicken, Stuffing, Roast Potatoes, & Gravy

 Vegetable Soya Roast, Roast Potatoes & Gravy 

 Jacket Potato with Cheese or baked Beans

 Vegetables of the day

 Freshly Chopped Fruit Salad

 Chefs Special Chicken and Chickpea Korma with Rice 

 Spaghetti & Veggie balls 

 Jacket Potato with Tuna, Cheese or baked Beans

 Vegetables of the day

 Peaches and Ice Cream

Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce

 Cheese and Tomato Quiche with Chips 

 Jacket Potato with Cheese or baked Beans

 Vegetables of the day

 Vanilla Shortbread

WEEK THREE

5th May 2025
2nd June 2025
23rd June 2025
14th July 2025
8th September 2025
29th September 2025
20th October 2025

Option One

Option Two

Option Three

Vegetables

Dessert

 Classic Vegan Bolognaise 

 Cheese and tomato pizza with salad

 Jacket Potato with Cheese or baked Beans

 Vegetables of the Day

 Pear and cocoa Upside Down Cake

 **NEW** Green Thai Chicken Curry with Rice

  **NEW** Chefs Special Five Bean Jollof Rice 

 Jacket Potato with Tuna, Cheese or baked Beans

 Vegetables of the day

 Cheese and Crackers

Roast Turkey, Stuffing, Roast Potatoes & Gravy

 Veg Wellington, Roast Potatoes & Gravy 

 Jacket Potato with Cheese or baked Beans

 Vegetables of the day

 Fruit Medley

 **NEW** Greek Macaroni Beef Pastitsio with Greek Salad and Tzatziki

 Spinach and Cheese Whirl with Rice, Greek Salad and Tzatziki 

 Jacket Potato with Tuna, Cheese or baked Beans

 Vegetables of the day

 Jam and Coconut Sponge

Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce

 All Day Vegetarian Breakfast 

 Jacket Potato with Cheese or baked Beans

 Vegetables of the day

 Oaty Cookie

MENU KEY



Added Plant Power



Lowest Carbon Footprint



Vegan



Chef's Special

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

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caterlink
feeding the imagination