

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.

AUTUMN/WINTER
2024/2025
















WEEK ONE

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

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Red	Cheese and tomato pizza with salad bar 	Meatballs with tomato sauce with rice	Roast chicken with roast potatoes and stuffing with gravy 	BBQ chicken with diced new potatoes	Fishfingers with chips and tomato sauce
Green	 Mexican fajitas with rice 	 New Creamy chickpea and coconut curry with rice 	 Lentil and vegetable roast with roast potatoes and gravy 	 BBQ quorn with diced new potatoes 	 Vegan sausage rolls with chips and tomato sauce 
Yellow	Jacket potato with beans 	Jacket potato with cheese	Jacket potato with beans 	Jacket potato with tuna 	Jacket potato with cheese
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Apple and blackberry crumble with custard 	Melting moment biscuits	Apple sponge	Lemon Drizzle cake	Chocolate orange cookie

















WEEK TWO

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

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Red	Cheese and tomato pizza with salad bar 	New Chicken pasta bake with garlic bread	Roast turkey with roast potatoes and gravy	Chicken tikka masala with rice	Fishfingers with chips and tomato sauce
Green	 Vegetable curry and rice 	 Cheese and broccoli pasta with garlic bread 	 Vegan sausage with roast potatoes and gravy 	 Mild Mexican chilli with rice 	 Cheese and tomato quiche with chips and tomato sauce 
Yellow	Jacket potato with beans 	Jacket potato with cheese	Jacket potato with beans 	Jacket potato with tuna 	Jacket potato with cheese
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Marble sponge and custard	Jelly with mandarins	Cornflake tart	Peach cake	Oaty cookie 

WEEK THREE

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

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Red	Cheese and tomato pizza with salad bar 	Sausage in a bun with potato wedges 	Roast Chicken with stuffing roast potatoes and gravy	Mild Caribbean chicken with rice and peas	Battered fish and chips with tomato sauce
Green	 Vegan 'meat'balls with tomato sauce and rice 	 Vegan sausage in a bun with potato wedges 	 Vegetarian cottage pie and gravy 	 Caribbean butterbean stew with rice and peas 	 Cheese and pepper omelette with chips and tomato sauce 
Yellow	Jacket potato with beans 	Jacket potato with cheese	Jacket potato with beans 	Jacket potatoes with tuna 	Jacket potato with cheese
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Chocolate brownie	Sticky toffee apple crumble with custard 	Mandarin and cinnamon cake	Apple flapjack	Vanilla shortbread

MENU KEY



Added plant power



Wholemeal



Vegan



Lowest carbon footprint

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