

# 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](mailto: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.

April - Oct 2025

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

## WEEK ONE

21<sup>st</sup> April 2025  
12<sup>th</sup> May 2025  
9<sup>th</sup> June 2025  
30<sup>th</sup> June 2025  
21<sup>st</sup> July 2025  
15<sup>th</sup> September 2025  
6<sup>th</sup> October 2025

Red	 Tomato and Lentil Pasta 	Macaroni Cheese with Chicken Topping	Pork Sausage, Roast Potatoes & Gravy	Spaghetti Bolognaise 	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce
Green	Cheese and tomato pizza with salad	 Macaroni Cheese	 Roasted Quorn, Roast Potatoes and gravy 	 <b>NEW</b> Chickpea Curry with Rice 	Cheese & Bean Pasty with Chips & Tomato Sauce 
Yellow	Jacket Potato with baked Beans	Jacket Potato with Tuna	Jacket Potato with Cheese	Jacket Potato with Baked Beans	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 Flapjack	Summer Lemon Cake	Fruit Platter	Savoury Cheese Scone	Strawberry Jelly with Mandarins

## WEEK TWO

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

Red	 Lentil and Sweet Potato Curry with Rice 	Pork Hot Dog with Wedges & Tomato Sauce	Roast Chicken, Stuffing, Roast Potatoes, & Gravy	 Chefs Special Chicken and Chickpea Korma with Rice 	Battered Fish with Chips & Tomato Sauce
Green	Cheese and tomato pizza with salad	Vegan Hot Dog with Wedges & Tomato Sauce 	 Vegetable Soya Roast, Roast Potatoes & Gravy 	 Spaghetti & Veggie balls	Cheese and Tomato Quiche with Chips 
Yellow	Jacket Potato with Baked Beans	Jacket Potato with Tuna	Jacket Potato with Cheese	Jacket Potato with Baked Beans	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	Iced Vanilla Sponge	<b>NEW</b> Strawberry and Apple Crumble with Custard	Freshly Chopped Fruit Salad	Peaches and Ice Cream	Vanilla Shortbread

## WEEK THREE

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

Red	 Classic Vegan Bolognaise 	<b>NEW</b> Green Thai Chicken Curry with Rice	Roast Turkey, Stuffing, Roast Potatoes & Gravy	<b>NEW</b> Greek Macaroni Beef Pastitsio with Greek Salad and Tzatziki	Breaded Fish with Chips and Tomato Sauce
Green	Cheese and tomato pizza with salad	 <b>NEW</b> Chefs Special Five Bean Jollof Rice 	 Veg Wellington, Roast Potatoes & Gravy	 Spinach and Cheese Whirl with Rice, Greek Salad and Tzatziki	All Day Vegetarian Breakfast 
Yellow	Jacket Potato with Baked Beans	Jacket Potato with Tuna	Jacket Potato with Cheese	Jacket Potato with Baked Beans	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	Pear and cocoa Upside Down Cake	Cheese and Crackers	Fruit Medley	Jam and Coconut Sponge	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