

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.



SPRING SUMMER MENU 2026 – Sacred Heart

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 13/04/2026 04/05/2026 01/06/2026 22/06/2026 13/07/2026 07/09/2026 28/09/2026 19/10/2026	Option One	Macaroni Cheese	Phat Pasty Pork Sausage Roll with New Potatoes & Rainbow Slaw	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	Whole grain Plant based Added plant protein Chef's Special
	Option Two	Tomato Pasta	Jacket Potato with a selection of toppings	Roasted Quorn, Roast Potatoes, & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad Sauce	Jacket Potato with a selection of toppings	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Peaches & Ice Cream	Orange Drizzle Cake	Fruit Platter	Apple Flapjack	Strawberry Jelly with Mandarins	
WEEK TWO 20/04/2026 11/05/2026 08/06/2026 29/06/2026 20/07/2026 14/09/2026 05/10/2026	Option One	Cheese & Tomato Pizza with Summer Mixed Salad	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Roasted Chicken Sausage, Mashed Potatoes & Gravy	Spaghetti Bolognese	Fishfingers or Battered Fish with Chips & Tomato Sauce	
	Option Two	All Day Vegetarian Breakfast	Mild Mexican Chilli with Rice Sweetcorn & Cucumber Salsa	Veg Wellington, Mashed Potatoes & Gravy	Spaghetti & Vegan Balls in a Tomato Sauce	Cowboy Sausage and Bean Hotpot	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Iced Vanilla Sponge	Pineapple Upside Down Cake	Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	Oaty Cookie	
WEEK THREE 27/04/2026 18/05/2026 15/06/2026 06/07/2026 31/08/2026 21/09/2026 12/10/2026	Option One	NEW Chinese Vegetable Noodles	Beef Burger with Wedges & Tomato Sauce	Roast Chicken Sausages, Roast Potatoes & Gravy	Chef Shilpa's Chicken Korma with Rice	Fishfingers with Chips & Tomato Sauce	
	Option Two	Lentil & Sweet Potato Curry with Rice	Smokey Bean Burger with Wedges & Tomato Sauce	Vegetable Loaf with Stuffing, Roast Potatoes & Gravy	Chickpea Spinach Curry with Rice	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Cheese & Crackers	NEW Banana Mousse	Fruit Medley	Strawberry and Apple Crumble with Custard	Vanilla Shortbread	

AVAILABLE DAILY: Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

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