

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.



2 Option Spring Summer 2025

WEEK ONE

21/04/2025
12/05/2025
02/06/2025
23/06/2025
14/07/2025
08/09/2025
29/09/2025
20/10/2025

Option One

Macaroni Cheese



Option Two

Jacket Potato with selection of Toppings

Dessert

Apple Flapjack



MONDAY

TUESDAY

Chicken & Sweetcorn Pizza



Cheese and Tomato Pizza



Summer Lemon Cake



Fruit Platter



WEDNESDAY

Roasted Sausage, Roast Potatoes & Gravy



Roasted Quorn, Roast Potatoes, & Gravy



Fruit Platter



THURSDAY

Chefs Special Chicken Korma with Rice



Vegan Plant Balls with Rice



Golden Syrup Snap



FRIDAY

Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce

Vegan Sausage Roll with Chips & Tomato Sauce

Strawberry Jelly with Mandarins



WEEK TWO

28/04/2025
12/05/2025
09/06/2025
30/06/2025
21/07/2025
15/09/2025
06/10/2025

Option One

Chilli Con Carne with Rice



Option Two

Jacket Potato with selection of Toppings

Dessert

Peaches and Ice Cream



Hot Dog with Wedges & Tomato Sauce



Vegan Hot Dog with Wedges & Tomato Sauce

NEW Strawberry and Apple Crumble with Cream



Roast Chicken, Stuffing, Roast Potatoes, & Gravy

Vegetable Roast, Stuffing, Roast Potatoes & Gravy



Freshly Chopped Fruit Salad



Classic Penne Bolognaise



Classic Vegan Penne Bolognaise



Iced Vanilla Sponge

Fishfingers with Chips & Tomato Sauce

Jacket Potato with selection of Toppings

Vanilla Shortbread



WEEK THREE

05/05/2025
19/05/2025
16/06/2025
07/07/2025
01/09/2025
22/09/2025
13/10/2025

Option One

Beef Burger with Potato Wedges

Option Two

Smokey Veg Burger with Potato Wedges



Dessert

Pear & Raisin Upside Down Cake



NEW Chicken Curry with Rice



NEW Chefs Special Vegetable Curry with Rice



Cheese and Crackers

Roast of the Day, Stuffing, Roast Potatoes & Gravy

Veg Wellington, Roast Potatoes & Gravy



Fruit Medley



NEW Greek Macaroni Pastitsio with Greek Salad and Tzatziki



Greek Cheese Whirl with Rice, Greek Salad and Tzatziki



Jam and Coconut Sponge

Fishfingers with Chips & Tomato Sauce

Jacket Potato with selection of Toppings

Oaty Cookie



MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

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Available Daily: 2 x Vegetables of the Day - Freshly Baked Bread - Salad Bar - Fresh Fruit or Yoghurt