

# 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.



## WEEK ONE

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

### MONDAY

#### Option One

Macaroni  
Cheese



#### Option Two



Tomato Sauce with  
Pasta

#### Option Three

Jacket Potato with selection  
of Toppings

#### Dessert



Apple  
Flapjack



### TUESDAY

Chicken & Sweetcorn  
Pizza with Wedges



Cheese and  
Tomato Pizza with  
Wedges



Jacket Potato with selection  
of Toppings

Summer Lemon  
Cake

### WEDNESDAY

Roasted Sausage,  
Roast Potatoes & Gravy

Roasted Quorn, Roast  
Potatoes, & Gravy



Jacket Potato with selection  
of Toppings



Fruit  
Platter

### THURSDAY



Chefs Special  
Chicken Korma with  
Rice



Vegan Plant Balls with  
Rice



Jacket Potato with selection  
of Toppings

Golden Syrup Snap

### FRIDAY

Fishfingers or Salmon  
Fishfingers with Chips &  
Tomato Sauce

Vegan Sausage with  
Chips & Tomato Sauce

Jacket Potato with selection  
of Toppings



Strawberry Jelly with  
Mandarins

## WEEK TWO

28/04/2025  
19/05/2025  
16/06/2025  
07/07/2025  
01/09/2025  
22/09/2025  
13/10/2025

#### Option One

Chilli Con Carne  
with Rice



#### Option Two



Mild Mexican  
Chilli with Rice



#### Option Three

Jacket Potato with selection  
of Toppings

#### Dessert

Peaches and  
Ice Cream

Hot Dog with Wedges &  
Tomato Sauce

Vegan Hot Dog with  
Wedges &  
Tomato Sauce

Jacket Potato with selection  
of Toppings

**NEW** Strawberry and Apple  
Crumble with Cream



Roast Chicken, Stuffing,  
Roast Potatoes, & Gravy

Vegetable Roast,  
Stuffing, Roast Potatoes  
& Gravy

Jacket Potato with selection  
of Toppings

Freshly Chopped  
Fruit Salad



Classic Penne  
Bolognaise



Classic Vegan Penne  
Bolognaise

Jacket Potato with selection  
of Toppings

Iced Vanilla Sponge

Fishfingers with Chips &  
Tomato Sauce

Cheese and Tomato  
Quiche with Chips

Jacket Potato with selection  
of Toppings

Vanilla  
Shortbread



## WEEK THREE

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

#### Option One

Beef Burger with Potato  
Wedges

#### Option Two



Smokey Veg Burger with  
Potato Wedges

#### Option Three

Jacket Potato with selection  
of Toppings

#### Dessert

Pear & Raisin Upside  
Down Cake

**NEW** Chicken Curry  
with Rice



**NEW** Chefs Special  
Vegetable Curry  
with Rice

Jacket Potato with selection  
of Toppings

Cheese and Crackers

Roast of the Day,  
Stuffing, Roast Potatoes  
& Gravy

Veg Wellington,  
Roast  
Potatoes & Gravy

Jacket Potato with selection  
of Toppings

Fruit Medley



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



Greek Cheese Whirl with  
Rice, Greek Salad and  
Tzatziki



Jacket Potato with selection  
of Toppings

Jam and Coconut  
Sponge

Fishfingers with Chips &  
Tomato Sauce

Cheese & Bean Pasty  
with Chips & Tomato  
Sauce

Jacket Potato with selection  
of Toppings

Oaty  
Cookie



## MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

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

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