HAT'S FOR LUNCH THIS 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 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 is 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.



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

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.

ALLERGY INFORMATION:

If your child has an allergy or intolerance, 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, this can be downloaded from our web site https://caterlinkltd.co.uk/school/caterlink-primary-division. 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.







SILVER SUMMER MENU 2021

| feeding the i | magination | Monday | Tuesday | Wednesday | Thursday | Friday |
|--|------------|--|---|---|--|---|
| WEEK ONE 19 Apr 10 May 7 Jun 28 Jun 19 Jul | Option 1 | Macaroni Cheese | Pork Sausages, Mashed Potatoes & Gravy | Roast Chicken with Stuffing, Roast Potatoes & Gravy | Chicken Tikka Curry with 50/50 Rice | Fish Fingers/Salmon Fish Fingers with Chips |
| | Option 2 | Soya Spaghetti Bolognaise | Vegetarian Sausages, Mashed Potatoes & Gravy | Vegetable Wellington with Roast Potatoes & Gravy | Lentil & Sweet Potato Curry with 50/50 Rice | Wholemeal Cheese & Tomato Quiche with Chips |
| | Vegetables | Sweetcorn Peppers | Cauliflower Cabbage | Swede & Carrot Mash | Broccoli Carrots | Baked Beans Peas |
| | Dessert | Marble Sponge with Custard Yoghurt / Fresh Fruit | Pineapple Cake Yoghurt / Fresh Fruit | Yoghurt / Fresh Fruit | Apple, Cheese & Crackers Yoghurt / Fresh Fruit | Chocolate Cocoa Cookie Yoghurt / Fresh Fruit |
| WEEK TWO 26 Apr 17 May 14 Jun 5 July | Option 1 | Sausage Roll with Wedges | Mexican Beef Chilli with 50/50 Rice | Roast Turkey, Roast Potatoes & Gravy | Chicken & Red Pepper Pizza with Wedges | Fish in Batter with Chips |
| | Option 2 | Tomato & Vegetable Pasta | Vegetable Hotpot | Quorn Roast Fillet with Roast Potatoes & Gravy | Chickpea Curry with 50/50 Rice | Cheese Frittata with Chips |
| | Vegetables | Sweetcorn Broccoli | Peas Carrots | Fresh Mixed Vegetables | Sweetcorn Tomatoes | Baked Beans Peas |
| | Dessert | Oaty Apple Crumble & Custard Yoghurt / Fresh Fruit | Chocolate Cake with Chocolate Drizzle Yoghurt / Fresh Fruit | Yoghurt / Fresh Fruit | Pear & Ginger Slice Yoghurt / Fresh Fruit | Orange & Lemon Shortbread Yoghurt / Fresh Fruit |
| WEEK THREE 3 May 24 May 21 Jun 12 July | Option 1 | Cheese & Tomato French Bread Pizza | Chicken & Sweetcorn Pie, New Potatoes & Gravy | Roast (as advertised), Roast Potatoes & Gravy | Cottage Pie with Gravy | Fish Fingers with Chips |
| | Option 2 | Jacket Potato with BBQ Beans | Five Bean Chilli with 50/50 Rice | Potato & Courgette Stack with Roast Potatoes | Broccoli & Cheese Pasta Bake | Vegan Mexican Bean Roll with Chips |
| | Vegetables | Coleslaw Mixed Salad | Sweetcorn Broccoli | Peas Cauliflower | Green Beans Carrots | Baked Beans Peas |
| | Dessert | Oaty Cookie Yoghurt / Fresh Fruit | Banana Sponge & Custard Yoghurt / Fresh Fruit | Yoghurt / Fresh Fruit | Chocolate & Mandarin Brownie Yoghurt / Fresh Fruit | Peaches & Ice Cream Yoghurt / Fresh Fruit |

- Added
 Plant Power
- **₩** Wholemeal
- Oily Fish

Available Daily

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

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