HAT'S FOR LUNCH THIS SPRING...





Caterlink is an award-winning food service provider catering for primary schools across the country.



We are passionate about providing your children with award winning Food for Life Served Here 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 menu. 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 Meal 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.



feeding the imagination

12th July

Dessert

Monday

Oaty Cookie

Custard

Banana Sponge and

Ker

Wednesday

Peaches and Ice

Or a choice of Yoghurt & Fresh Fruit available daily

Cream

Cream

Chocolate and

Mandarin Brownie With

Fresh Fruit or Yoghurt

nt Summer Menu 2021

Thursday

Added Plant Power

Vegan

Friday

Wholemeal

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Week One 19 th April 10 th May 07 th June 28 th June 13 th July	Option 1	Macaroni Cheese	Pork Sausage,, Crushed Skin On Potatoes and Gravy	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Chicken Tikka Curry with 50/50 Rice	Fishfingers/Salmon Fishfingers with Chips	
	Option 2	Vegetable Pasta Bake	Vegetarian Sausages, Crushed Skin On Potatoes and Gravy	Vegetable Wellington with Roast Potatoes and Gravy	Lentil and Sweet Potato Curry with 50/50 Rice	Wholemeal Cheese and Tomato Quiche with Chips	
	Vegetables	Sweetcorn Broccoli	Peas Cabbage	Mixed Vegetables	Broccoli Carrots	Baked Beans Peas	
	Dessert	Marble Sponge with Chocolate Sauce	Pineapple Cake With Custard	Apple, Cheese and Crackers	Vanilla Shortbread	Fresh Fruit or Yoghurt	
		Or a choice of Yoghurt & Fresh Fruit available daily					
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Week Two 26 th April 17 th May 14th June 05 th July	Option 1	Sausage Roll with Oven Baked Potato Wedges	Beef Bolognaise With Garlic Slice	Roast Chicken Roast Potatoes and Gravy	Sweet & Sour Chicken With 50/50 Rice	Fish Fingers with Chips	
	Option 2	Red Pepper & Cheese Frittata With Baked Potato Wedges 🖜	Soya Spaghetti Bolognaise With Garlic Slice	Quorn Roast Fillet with Roast Potatoes and Gravy	Chickpea Curry with 50/50 Rice	Cheese & Potato Whirl with Chips	
	Vegetables	Sweetcorn Baked Beans	Peas Carrots	Mixed Vegetables	Sweetcorn Broccoli	Baked Beans Peas	
	Dessert	Oaty Apple Wholemeal Crumble and Custard	Chocolate Cake with Chocolate Drizzle	Icecream and Mandarins	Orange and Lemon Shortbread	Fresh Fruit or Yoghurt 🔷	
		Or a choice of Yoghurt & Fresh Fruit available daily					
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Week Three 03 rd May 24 th May 21 st June	Option 1	Ham, Cheese & Tomato 50/50 Pizza With Wedges	Chicken Pie With Gravy, New Potatoes	Roast Chicken, Roast Potatoes and Gravy	Minced Beef & Vegetable Hot Pot with Gravy	Fishfingers with Chips	
	Option 2	Cheese & Tomato 50/50 Pizza With Wedges	Five Bean Chilli with 50/50 Rice	Shepherdess Pie with Roast Potatoes	Broccoli and Cheese Pasta Bake	Bean & Lentil Burger with Chips	
	Vegetables	BBQ Beans Coleslaw	Carrots Peas	Mixed Vegetables	Green Beans Carrots	Baked Beans Peas	

Tuesday

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised) - Freshly Baked
- Bread available daily
- Daily salad selection

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