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.



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Spring Menu 2021

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feeding the imag	gination	Monday	Tuesday	Wednesday	Thursday	Friday
	Option 1	Macaroni Cheese	Pork Sausage, Mashed Potatoes and Gravy	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Chicken Tikka Curry with 50/50 Rice	Fishfingers/Salmon Fishfingers with Chips
Week One 04/01/21 25/01/21	Option 2	Soya Spaghetti Bolognaise	Vegetarian Sausages, Mashed Potato and Gravy	Quorn Roast Fillet with Roast Potatoes and Gravy	Lentil and Sweet Potato Curry with 50/50, Rice	Wholemeal Cheese and Tomato Quiche with Chips
22/02/21 15/03/21	Vegetables	Sweetcorn Peppers	Cauliflower Cabbage	Swede and Carrot Mash	Broccoli Carrots	Baked Beans Peas
13/03/21	Dessert	Marble Sponge with Custard	Pineapple Cake	Fresh Fruit or Yoghurt	Apple, Cheese and Crackers	Chocolate Cocoa Cookie
		Or a choice of Yoghurt & Fresh Fruit available daily				
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	Option 1	Sausage Roll with Wedges	Mexican Beef Chilli with 50/50 Rice	Roast Pork, Roast Potatoes and Gravy	Chicken and Red Pepper Pizza with Wedges	Fish in Batter with Chips
Week Two 11/01/21	Option 2	Tomato and Vegetable Pasta	Vegetable Hotpot	Quorn Roast Fillet with Roast Potatoes and Gravy	Chickpea Curry with 50/50 Rice	Cheese Frittata with Chips
01/02/21 01/03/21 22/03/21	Vegetables	Sweetcorn Broccoli	Peas Carrots	Fresh Mixed Vegetables	Sweetcorn Tomatoes	Baked Beans Peas
, ,	Dessert	Oaty Apple Crumble and Custard	Chocolate Cake with Chocolate Drizzle	Fresh Fruit or Yoghurt	Pear and Ginger Slice	Orange and Lemon Shortbread
		Or a choice of Yoghurt & Fresh Fruit available daily				
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	Option 1	Cheese and Tomato French Bread Pizza	Chicken and Sweetcorn Pie, New Potatoes and Gravy	Roast Turkey, Roast Potatoes and Gravy	Cottage Pie with Gravy	Fishfingers with Chips
Week Three 18/01/21 08/02/21	Option 2	Jacket Potato with BBQ Beans	Five Bean Chilli with 50/50 Rice	Potato and Courgette Stack with Roast Potatoes	Broccoli and Cheese Pasta Bake	Vegan Mexican Bean Roll with Chips
08/03/21 29/03/21	Vegetables	Coleslaw Mixed Salad	Sweetcorn Broccoli	Peas Cauliflower	Green Beans Carrots	Baked Beans Peas
2//00/21	Dessert	Oaty Cookie	Banana Sponge and Custard	Fresh Fruit or Yoghurt	Chocolate and Mandarin Brownie	Peaches and Ice Cream
		Or a choice of Yoghurt & Fresh Fruit available daily				

Added Plant Power

Vegan

Wholemeal

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Spring Menu 2021

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が	feeding the imag	jination	Monday	Tuesday	Wednesday	Thursday	Friday
	Week One	Option 1	Macaroni Cheese V11	Pork Sausage, Mashed Potatoes and Gravy P3	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Chicken Tikka Curry with 50/50 Rice C45	Fishfingers/Salmon Fishfingers with Chips F6/F1
		Option 2	Soya Spaghetti Bolognaise V18	Vegetarian Sausages, Mashed Potato and Gravy NEW	Quorn Roast Fillet with Roast Potatoes and Gravy V150	Lentil and Sweet Potato Curry with 50/50 Rice V108	Wholemeal Cheese and Tomato Quiche with Chips V49
		Vegetables	Sweetcorn Peppers	Cauliflower Cabbage	Swede and Carrot Mash	Broccoli Carrots	Baked Beans Peas
		Dessert	Marble Sponge with Custard D199	Pineapple Cake D164	Fresh Fruit or Yoghurt	Apple, Cheese and Crackers D4	Chocolate Cocoa Cookie D40
			Or a choice of Yoghurt & Fresh Fruit available daily				
The second		Option 1	Sausage Roll with Wedges P19	Mexican Beef Chilli with 50/50 Rice B15	Roast Pork, Roast Potatoes and Gravy	Chicken and Red Pepper Pizza with Wedges C40	Fish in Batter with Chips F3
	Week Two	Option 2	Tomato and Vegetable Pasta V160	Vegetable Hotpot V41	Quorn Roast Fillet with Roast Potatoes and Gravy V150	Chickpea Curry with 50/50 Rice V62	Cheese Frittata with Chips V24
		Vegetables	Sweetcorn Broccoli	Peas Carrots	Fresh Mixed Vegetables	Sweetcorn Tomatoes	Baked Beans Peas
		Dessert	Oaty Apple Crumble and Custard D71	Chocolate Cake with Chocolate Drizzle D198	Fresh Fruit or Yoghurt	Pear and Ginger Slice D9	Orange and Lemon Shortbread D194
			Or a choice of Yoghurt & Fresh Fruit available daily				
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		Option 1	Cheese and Tomato French Bread Pizza	Chicken and Sweetcorn Pie, New Potatoes and Gravy C21	Roast Turkey, Roast Potatoes and Gravy	Cottage Pie with Gravy B38	Fishfingers with Chips F6
	Week Three	Option 2	Jacket Potato with BBQ Beans \$D88	Five Bean Chilli with 50/50 Rice V138	Quorn Roast Fillet with Roast Potatoes and Gravy V150	Broccoli and Cheese Pasta Bake V51	Vegan Mexican Bean Roll with Chips V161
		Vegetables	Coleslaw Mixed Salad	Sweetcorn Broccoli	Peas Cauliflower	Green Beans Carrots	Baked Beans Peas
		Dessert	Oaty Cookie D85	Banana Sponge and Custard D173	Fresh Fruit or Yoghurt	Chocolate and Mandarin Brownie D170	Peaches and Ice Cream D166
No. of Lot			Or a choice of Yoghurt & Fresh Fruit available daily				

Added Plant Power

Vegan

Wholemeal

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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