

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.



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

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 

Chicken & Sweetcorn
Pizza with Wedges 


Roasted Sausage,
Roast Potatoes & Gravy


 Chefs Special 
Chicken Korma with
Rice 

Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

Option Two

 Tomato Sauce with
Pasta

Cheese and
Tomato Pizza with
Wedges 

Roasted Quorn, Roast
Potatoes, & Gravy 

Vegan Plant Balls with
Rice 

Vegan Sausage with
Chips & Tomato Sauce

Option Three

Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings


Dessert

 Apple
Flapjack 

Summer Lemon
Cake

 Fruit
Platter

Golden Syrup Snap

 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 



Hot Dog with Wedges &
Tomato Sauce

Roast Chicken, Stuffing,
Roast Potatoes, & Gravy


Classic Penne
Bolognese 

Fishfingers with Chips &
Tomato Sauce

Option Two

 Mild Mexican
Chilli with Rice 

 Vegan Hot Dog with
Wedges &
Tomato Sauce

 Vegetable Roast,
Stuffing, Roast Potatoes
& Gravy

 Classic Vegan Penne
Bolognese

Cheese and Tomato
Quiche with Chips

Option Three

Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings


Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings

Dessert

Peaches and
Ice Cream

NEW Strawberry and Apple
Crumble with Cream 

Freshly Chopped
Fruit Salad 

Iced Vanilla Sponge

 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

NEW Chicken Curry
with Rice 

Roast of the Day,
Stuffing, Roast Potatoes
& Gravy


NEW Greek Macaroni
Pastitsio with Greek
Salad and Tzatziki 

Fishfingers with Chips &
Tomato Sauce

Option Two

 Smokey Veg Burger with
Potato Wedges

 **NEW** Chefs Special
Vegetable Curry
with Rice 

 Veg Wellington,
Roast
Potatoes & Gravy

 Greek Cheese Whirl with
Rice, Greek Salad and
Tzatziki 

Cheese & Bean Pasty
with Chips & Tomato
Sauce

Option Three

Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings


Jacket Potato with selection
of Toppings

Jacket Potato with selection
of Toppings

Dessert

Pear & Raisin Upside
Down Cake

Cheese and Crackers

 Fruit Medley

Jam and Coconut
Sponge

 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