

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.

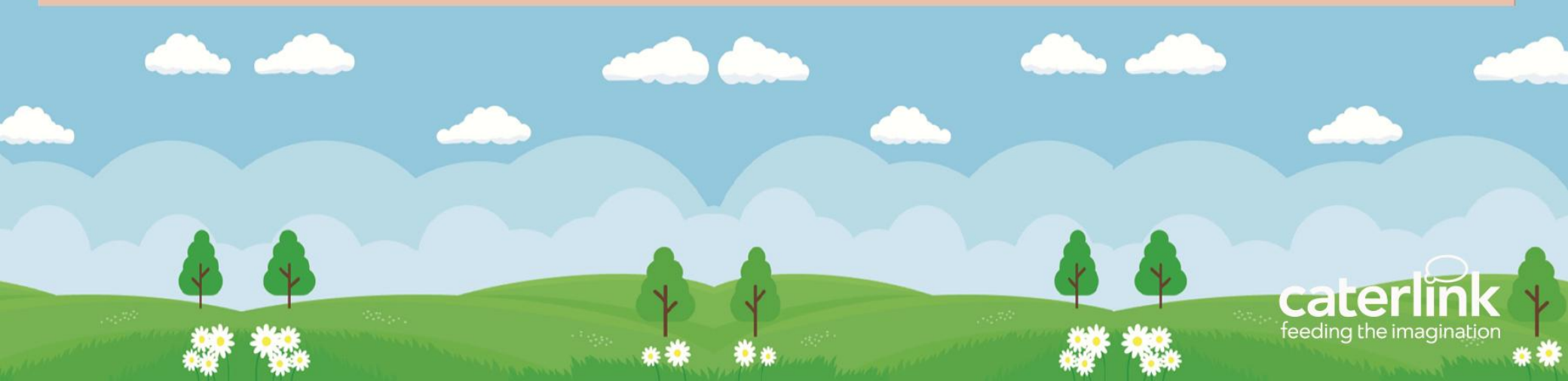
RECRUITMENT

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.



WEEK ONE

3rd November
24th November
15th December
19th January
9th February
9th March

Sandwich Option
BLUE

MONDAY

Cheese Bap

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

TUESDAY

Tuna Mayo
Baguette

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

WEDNESDAY

Hot Roast Baguette

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

THURSDAY

Ham Bap

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

FRIDAY

Fish Finger Bap

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

WEEK TWO

10th November
1st December
5th January
26th January
23rd February
16th March

Sandwich Option
BLUE

Egg Mayonnaise
Bap

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Cheese and Ham
Baguette

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Hot Roast Baguette

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Cheese Bap

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Fish Finger Baguette

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

WEEK THREE

17th November
8th December
12th January
2nd February
2nd March
23rd March

Sandwich Option
BLUE

Tuna Mayo and
cucumber Bap

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Cheese Bap

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Hot sausage
Baguette

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Ham Bap

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Fish Finger Bap

Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

MENU KEY

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