## caterlink

## **Summer Menu 2021**

feeding the imagination		Monday	Tuesday	Wednesday	Thursday	Friday
Week One 19.04.2021 10.05.2021 07.06.2021 28.06.2021 19.07.2021	Option 1	Macaroni Cheese	Pork Sausage, Mashed Potatoes and Gravy	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Beef Lasagne	Fishfingers/Salmon Fishfingers with Chips
	Option 2	Soya Spaghetti Bolognaise	Vegetarian Sausages, Mashed Potato and Gravy	Vegetable Wellington with Roast Potatoes and Gravy	Lentil and Sweet Potato Curry with 50/50 Rice	Cheese and Tomato Quiche with Chips
	Vegetables	Sweetcorn Peppers	Cauliflower Cabbage	Swede and Carrot Mash	Broccoli Carrots	Baked Beans Peas
	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				
Week Two	TOTAL PROPERTY.					The second secon
Wook Two	Option 1	Sausage Roll with Wedges	Spaghetti Bolognaise	Roast Turkey Roast Potatoes and Gravy	Chicken Stir fry with Noodles	Fish in Batter with Chips
<b>Week Two</b> 26.04.2021	Option 1 Option 2	<u> </u>	Polognaise di	Roast Potatoes and		Fish in Batter with Chips Cheese Quiche with Chips
		Wedges Tomato and	Bolognaise (1)	Roast Potatoes and Gravy  Quorn Roast Fillet with Roast Potatoes and	Noodles  Chickpea Curry with	Cheese Quiche
26.04.2021 17.05.2021 14.06.2021	Option 2	Wedges  Tomato and Vegetable Pasta  Sweetcorn	Bolognaise  Vegetable Hotpot  Peas	Roast Potatoes and Gravy  Quorn Roast Fillet with Roast Potatoes and Gravy  Fresh Mixed	Chickpea Curry with 50/50 Rice  Sweetcorn	Cheese Quiche with Chips  Baked Beans
26.04.2021 17.05.2021 14.06.2021	Option 2  Vegetables	Wedges  Tomato and Vegetable Pasta  Sweetcorn Broccoli  Oaty Apple Crumble	Peas Carrots  Chocolate Cake with Chocolate Drizzle	Roast Potatoes and Gravy  Quorn Roast Fillet with Roast Potatoes and Gravy  Fresh Mixed Vegetables	Chickpea Curry with 50/50 Rice  Sweetcorn Tomatoes  Pear and Ginger Slice	Cheese Quiche with Chips  Baked Beans Peas  Orange and Lemon
26.04.2021 17.05.2021 14.06.2021	Option 2  Vegetables	Wedges  Tomato and Vegetable Pasta  Sweetcorn Broccoli  Oaty Apple Crumble	Peas Carrots  Chocolate Cake with Chocolate Drizzle	Roast Potatoes and Gravy  Quorn Roast Fillet with Roast Potatoes and Gravy  Fresh Mixed Vegetables  Fresh Fruit or Yoghurt	Chickpea Curry with 50/50 Rice  Sweetcorn Tomatoes  Pear and Ginger Slice	Cheese Quiche with Chips  Baked Beans Peas  Orange and Lemon

### **Week Three**

Option 1

Dessert

03.05.2021 24.05.2021 21.06.2021 12.07.2021

Jacket Potato with Option 2 **BBQ** Beans Coleslaw Vegetables Mixed Salad Oaty Cookie

Cheese and Tomato

French Bread Pizza

Potatoes and Gravy Five Bean Chilli with 50/50 Rice Sweetcorn

Banana Sponge and

Chicken Pie, New

Broccoli

Custard

Quorn Roast with Roast Potatoes Peas Cauliflower

Roast Potatoes and

Gravy

Green Beans Carrots Fresh Fruit or Yoghurt

Peas Chocolate and Peaches and Ice Mandarin Brownie Cream

Fishfingers with Chips

Quiche

with Chips

Baked Beans

Cottage Pie with

Cheese Pasta Bake

Broccoli and

Gravy

Or a choice of Yoghurt & Fresh Fruit available daily

Added Plant Power





#### **Available** Daily:

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

#### **ALLERGY INFORMATION:**

If your child has an allergy or intolerance please ask a member of the catering team for information. If vour 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 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 contamination.

# 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



## 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:

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