

WHAT'S FOR LUNCH THIS SPRING...

caterlink
feeding the imagination



Caterlink is an award winning food service provider catering for primary schools.



We are passionate about providing your children with award winning Food for Life freshly prepared school lunches that are true to our fresh food heritage. We track down the best fresh produce and ensure it reaches each school kitchen as quickly as possible. Our chefs use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat. The British countryside and its farmers need our support and we are more than happy to give it! JoJoe Crow, our friendly primary school mascot, is always out in our sponsored school kitchen gardens helping pupils learn about the benefits of a healthy diet using home grown produce.

keep in touch

Your comments are important to us and we value your feedback. Visit our informative web link: www.mycaterlink.co.uk/kcc
email: info@caterlinktd.co.uk
or call 01892 824604

All our menus are nutritionally analysed to ensure they meet and in most cases exceed **The School Food Standards**. We hope your child enjoys our new menus.

www.mycaterlink.co.uk/kcc

Please visit the website for current updates



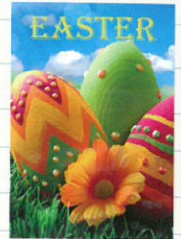
In Partnership with:



FRESH
+
HEALTHY
=
TASTY



DISCOVERY DAYS AVAILABLE THIS TERM



Available at participating schools only.

Is your child entitled to a free school meal?

Any child in Reception, Year 1 and Year 2 is entitled to a free school meal each day, speak to your school to find out how to register. Also if you are in receipt of certain benefits your child may also be eligible for a free school meal.

If you or your child have a food allergy or intolerance, please ask a member of our catering team for information. If you are a parent or guardian and 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.

Forms available through our website or via the school.

ONE TWO THREE

2nd Jan, 23rd Jan, 20th Feb
13th Mar

9th Jan, 30th Jan, 27th Feb
20th Mar

16th Jan, 6th Feb, 6th Mar
27th Mar

Veggie Mince Spaghetti Bolognese
Feta, Tomato & Spinach Quiche (made with Wholemeal Flour) with New Potatoes
Carrots & Peas
Eve's Pudding with Custard
Yoghurt / Fresh Fruit Platter

Beef Goulash with Rice
Lentil & Sweet Potato Curry with Rice
Sweetcorn & Seasonal Salad
Pear Crumble with Custard
Yoghurt / Fresh Fruit Salad

Roast Chicken & Stuffing with Roast Potatoes & Gravy
Homemade Vegetable Pasty with Roast Potatoes & Gravy
Cabbage & Carrots
Chocolate Oaty Square with Chocolate Sauce
Yoghurt / Fresh Fruit Platter

Lamb Shepherd's Pie with Gravy
Macaroni Cheese with Tomato Topping
Broccoli & Cauliflower
Pear & Raisin Upside Down Cake with Custard
Yoghurt / Fresh Fruit Salad

MSC Fishwick with Chips & Tomato Sauce
Homemade Bean Burger in a Bun with Chips
Baked Beans & Garden Peas
Iced Sponge
Yoghurt / Fresh Fruit Chunks

Quorn Sausages with Mashed Potatoes & Gravy
Creamy Vegetable Pie with Mashed Potato

Garden Peas & Carrots
Apple Crumble with Custard
Yoghurt / Fresh Fruit Platter

BBQ Chicken Pizza with Baked Potato
Vegetable Wrap with Baked Potato
Coleslaw & Mixed Salad
Pear & Ginger Muffin Cake with Custard
Yoghurt / Fresh Fruit Chunks

Roast Turkey with Roast Potatoes & Gravy
Shepherdess Pie
Broccoli & Crushed Swede

Fruit Jelly with Whipped Cream
Yoghurt / Fresh Fruit Salad

Beef Meatballs in a Tomato Sauce Served with Rice
Quorn & Vegetable Goulash with Rice
Carrots & Sweetcorn
Wholemeal Banana Sponge with Custard
Yoghurt / Fresh Fruit Platter

MSC Battered Fish with Chips & Tomato Sauce
Cheese & Pepper Swirl with Chips
Baked Beans & Garden Peas
Fruit Yoghurt & Shortbread
Yoghurt / Fresh Fruit Chunks

Homemade Vegetable & Bean Burger in a Bun with Herby New Potatoes
Wholemeal Vegetable & Pasta Medley
Carrots & Sweetcorn
Chocolate & Beetroot Brownie
Yoghurt / Fresh Fruit Platter

Turkey & Leek Pie with Creamed Potato & Gravy
Vegetable & Bean Cobbler with Creamed Potato & Gravy
Cauliflower & Broccoli
Pineapple Upside Down Cake with Custard
Yoghurt / Fresh Fruit Salad

Roast Gammon with Roast Potatoes & Gravy
Vegetable Wellington
Shredded Cabbage & Carrots
Homemade Apple Flapjack
Yoghurt / Fresh Fruit Chunks

Beef Lasagne with Homemade Garlic Bread
Red Pepper & Cheese Frittata with Baby New Potatoes
Roasted Vegetable Medley & Baked Tomatoes
Crunchy Plum & Vanilla Crumble with Custard
Yoghurt / Fresh Fruit Salad

MSC Salmon Fish Fingers with Chips & Tomato Sauce
Veggie Hot Dog with Chips
Garden Peas & Baked Beans
Carrot & Courgette Pudding with Custard
Yoghurt / Fresh Fruit Chunks

AVAILABLE EVERY DAY...

Jacket Potatoes
freshly cooked daily where advertised with a choice of fillings
Bread
freshly baked on site daily
Daily salad selection
there will be a selection of salad items available daily
Fresh Fruit & Yoghurt
available daily

WE USE LOCALLY SOURCED INGREDIENTS WHEN AVAILABLE AND IN SEASON

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Menus could be subject to local change, please check your child's school for any bespoke changes.

V Vegetarian option

Oily fish

Marine Stewardship Council details
Web: www.msc.org
Chain of Custody Registration Code
MML - C 1009

MONDAY
TUESDAY
WEDNESDAY
THURSDAY
FRIDAY