HAT'S FOR LUNCH THIS AUTUMN...



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.

ALLERGY INFORMATION:

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 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

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feeding the imagination

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.

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.

cate	rlink	KENT, MEDWAY & SUSSEX AUTUMN MENU 2020					 Added Plant Power Vegan Wholemeal
feeding the i	imagination	Monday	Tuesday	Wednesday	Thursday	Friday	Oily Fish Marine Stewardship Council
WEEK ONE 31 Aug 21 Sep 12 Oct 9 Nov 30 Nov	Option 1	50/50 Ham & Cheese Tomato Pizza with New Potatoes	BBQ Chicken with Rice	Roast Chicken served with Roast Potatoes & Gravy	Macaroni Cheese	MSC Battered Fish with Chips & Tomato Sauce	www.msc.org Chair of Custody Reg Code: MML-C1009
	Option 2	50/50 Cheese & Tomato Pizza with New Potatoes	Five Bean Chilli with Rice	Lentil & Tomato Whirl with Roast Potatoes	Wholemeal Vegetable Vegetable Nasta Bake (No Cheese)	Red Pepper & Cheese Frittata with Chips & Tomato Sauce	Available Daily Freshly cooked jacket potatoes
	Vegetables	Sweetcorn Baked Beans	Mixed Vegetables	Carrot Cabbage	Broccoli Sweetcorn	Baked Beans Peas	with a choice of fillings (where advertised)
	Dessert	Apple Pie with Cream Yoghurt / Fresh Fruit	Lemon Drizzle Cake Yoghurt / Fresh Fruit	Jelly & Ice Cream/ Jelly & Cream for Servery Yoghurt / Fresh Fruit	Chocolate & Orange Cake with Chocolate Sauce Yoghurt / Fresh Fruit	Tutti Fruity Friday Yoghurt	 Bread freshly baked on site Daily salad
WEEK TWO 7 Sep 28 Sep 19 Oct 16 Nov 7 Dec	Option 1	Sausage Roll with Oven Baked Potato Wedges	Minced Beef Pasta Bake	Roast Loin of Pork served with Roast New Potatoes & Gravy	Chicken Fajitas with Rice	MSC Fish Fingers/ Salmon Fish Fingers, Chips & Tomato Sauce 🍃	selection
	Option 2	Wholemeal Cheese & Tomato Quiche with Oven Baked Potato Wedges 🔌	Potato & Courgette Layer Bake	Roast Quorn Fillet with Roast New Potatoes & Gravy	Vegetable & Bean Fajitas with Rice	Vegetable Sausage with Chips & Tomato Sauce	INFORMATION If your child has an allergy or intolerance
	Vegetables	Baked Beans Peas	Sweetcorn Green Beans	Carrots Swede	Mixed Vegetables	Baked Beans Peas	please ask a member of the catering team for information.
	Dessert	Mixed Fruit Crumble with Custard Yoghurt / Fresh Fruit	lced Sponge Yoghurt / Fresh Fruit	Apple, Cheese & Crackers for Servery Yoghurt / Fresh Fruit	Orange & Lemon Shortbread Yoghurt / Fresh Fruit 🤌	Tutti Fruity Friday Yoghurt	If your child has a school lunch and has a food allergy or intolerance you will
WEEK THREE 14 Sep 5 Oct 2 Nov 23 Nov 14 Dec	Option 1	Beef Burger in a Bun with Oven Baked Potato Wedges	Chicken Paella	Roast Turkey served with Roast Potatoes & Gravy	Beef Tortilla Stack with Garlic Bread	MSC Battered Fish with Chips & Tomato Sauce	be asked to complete a form to ensure we have the necessary information to cater
	Option 2	Quorn Burger in a Bun with Oven Baked Potato Wedges	Vegetable Pasty with New Potatoes	Homity Pie (Spinach, Potato & Cheese) with Roast Potatoes & Gravy	Vegetarian Lasagne with Garlic Bread	Cheese & Pepper Pinwheel with Chips & Tomato Sauce	for your child. We use a large variety of ingredients in the
	Vegetables	Sweetcorn Peas	Green Beans Carrot Sticks	Carrots Cabbage	Broccoli Sweetcorn	Baked Beans Peas	preparation of our meals and due to the nature of our kitchens it is not possible to
	Dessert	Apple Flapjack 🛛 🔌 Yoghurt / Fresh Fruit 🦼	Marble Cake & Custard Yoghurt / Fresh Fruit	Mandarins & Ice Cream Shortbread & Mandarins for Servery Yoghurt / Fresh Fruit	Orange Drizzle Cake Yoghurt / Fresh Fruit	Tutti Fruity Friday Yoghurt	completely remove the risk of cross contamination.

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