

Indoor BBQ Special Day

Homemade Beef Burgers with Cheese and Relish

Served with Savoury Rice or Jacket Wedges
Coleslaw and Salads

Vegetable Sausage Hot Dogs with Relish

Dessert

Strawberry Eton Mess



Introducing JoJoe Crow

JoJoe is friendly, happy scarecrow who will feature on menus, menu boards and at school fetes. JoJoe will encourage pupils to eat freshly prepared, healthy food which is cooked at each school using fresh local and regional produce. JoJoe takes on many roles - chef, farmer, milkman, fisherman and even a Headteacher. We believe JoJoe will help create interest and stimulate education in sustainability and health and will be well received by pupils, teaching staff and parents

Are you claiming your free school meal?

If you are in receipt of certain benefits your child may be eligible for free school meals. Please contact the school reception for an application form.

caterlink
feeding the imagination

What's for lunch this Summer?



Caterlink is an award winning food service provider catering for primary schools. We are proud of our commitment to serving a menu that is freshly prepared daily by trained staff using local and regional produce. Caterlink is the first contract caterer to achieve the 'Food for Life' catering mark awarded by the Soil Association which endorses caterers who deliver healthy and climate friendly menus.

Although Caterlink makes every endeavour to eliminate the use of nuts in our food production we cannot guarantee a 100% nut free menu.

In partnership with



The Skills People
Registration - that counts.

All our menus are nutritionally analysed to ensure they meet and in most cases exceed The School Food Trust's nutrient standards.

We hope your child enjoys our new menus



available every day

Jacket potatoes

Freshly cooked each day - as advertised

Daily salad selection of

lettuce, tomato, cucumber, beetroot, sweetcorn, coleslaw & carrot. Look out also for our "salad special" of the day.

Custard served as an accompaniment to all hot desserts.

Bread selection available daily

Keeping in Touch

Your comments are important to us and we value your feedback. Why not visit our informative web link: www.caterlinktd.co.uk email info@caterlinktd.co.uk or call 01892 824604



Vegetarian option



Locally sourced ingredient when available in season



Oily fish



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

menu 1

25th April, 16th May,
13th June & 4th July



Monday

- Pasta Bolognese
- Chunky Vegetable Chilli served with Cous Cous
- Sweet corn, Green Beans
- Pear and Berry Crumble with Custard sauce Yoghurt, Fruit Platter

Tuesday

- Pizza Style fish portion served with Savoury Vegetable Rice
- Vegetarian Sausages served with Mashed Potato
- Carrots, Broccoli
- Chocolate Sponge with Chocolate sauce Yoghurt, Fruit Salad

Wednesday

- Roast Chicken Drumsticks served with Sage & Onion Stuffing and Roast Potatoes
- Roasted Vegetable and Tomato Pasta Bake
- Cabbage, Cauliflower
- Apricot Flapjack with Custard sauce Yoghurt, Fruit Platter

Thursday

- Beef Lasagne served with Garlic Bread
- Savoury Mixed Vegetable and Quorn Mince served with Yorkshire Pudding
- Roast Vegetables, Diced Swede
- Cheese and Biscuits Yoghurt, Fruit Salad

Friday

- Fishwich in a Bun, with Tartar sauce served with Chips
- Cheese, Tomato and Red Onion Slice served with Chips
- Garden Peas, Baked Beans
- Fruit Smoothie Dessert Yoghurt, Fruit Platter

menu 2

2nd May, 23rd May,
20th June & 11th July



Monday

- Turkey Stir fry served with noodles
- Macaroni Tomato & Cheese served with Garlic Slice
- Broccoli, Cauliflower
- Bananas and Custard sauce Fruit platter, Yoghurt

Tuesday

- Sausages and Mash Potatoes with Vegetarian Gravy
- Lentil & Vegetable Korma served with fluffy rice
- Baked Beans, Peas & Sweet corn
- Rhubarb Crumble with custard sauce Fresh fruit salad, Yoghurt

Wednesday

- Roast Pork loin served with Homemade Apple Sauce and Roast Potatoes
- Cauliflower and Broccoli Pasta Bake served with the vegetables of the day
- Green Beans, Carrots
- Jelly served with Ice Cream Yoghurt, Fruit platter

Thursday

- Chilli con Carne served with 1/2 Jackets
- Vegetable Fajita Bake served with Cous Cous
- Vegetable Stir-fry, Mixed Salad
- Syrup and Raisin Sponge with custard sauce Yoghurt, Fruit salad.

Friday

- Fish Fingers served with Chips and Tomato Ketchup
- Jacket Potato with Baked Beans or Tuna Mayo
- Garden peas, Grilled tomatoes
- Apple Pie & Cream Yoghurt, Fresh fruit salad

menu 3

9th May, 6th June,
27th June & 18th July



Monday

- BBQ Chicken drumstick served with baby potatoes
- Sweet Chilli Quorn with broccoli and pasta
- Creamed Spinach, Sweet corn
- Apple & Cinnamon Pudding served with Custard sauce Yoghurt, Fruit platter

Tuesday

- PIZZA DAY
- Meaty Topped Pizza served with Jacket Wedges
- Cheese and Tomato Pizza served with Jacket Wedges
- Green Beans and Mixed Salad
- Baked Peas served with Custard Yoghurt, Fruit salad

Wednesday

- Roast Beef served with Roast Potatoes
- Cheese, Onion and Potato Pie
- Crushed swede and broccoli
- Creamy rice pudding Yoghurt, Fruit platter

Thursday

- Mild Chicken Passanda served with Fluffy Rice
- Vegetable Lasagne served with Garlic Bread
- Mixed Roasted Vegetables
- Shortbread and Milk Yoghurt, Fruit salad

Friday

- Salmon Nibbles served with Chips and Ketchup
- Roasted Vegetable and Tomato Pasty served with Chips
- Garden Peas, Baked Beans
- Mixed Fruit Jelly, Yoghurt, Fruit platter