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## 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 6.5 g recommendations by Public Health England and have been recognised as leading the way by SUGAR SMART UK. We have also introduced a number of plantbased recipes to our menus and meat free days to support the sustainability aspects of our offer.

## KHEP N TOUBH

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.

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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.

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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

## FILERTU NFOMFTION


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Portsmouth Egg Free
Spring Summer 2024

## TUESDAY

WEDNESDAY

## THURSDAY

## FRIDAY

## WEEK ONE

15/04/2024
06/05/2024
03/06/2024
24/06/2024
15/07/2024
02/09/2024
23/09/2024
14/10/2024

| Red option | Cheese and Tomato Pizza with <br> Salad Bar |
| :---: | :---: |
| Green Option | Vegetable Stack with Rice |
| Yellow Option | Jacket potato with Cheese <br> or Beans |
| Vegetables | Apple Crumble and cream |
| Dessert |  |

## WEEK TWO

22/04/2024
13/05/2024
10/06/2024
01/07/2024
22/07/2024
09/09/2024
30/09/2024
21/10/2024
WEEK THREE
29/04/2024
20/05/2024
17/06/2024
08/07/2024
16/09/2024
07/10/2024

| Red Option | Cheese and Tomato Pizza with <br> Salad Bar |
| :---: | :---: |
| Green Option | Vegetable Curry with Rice |
| Yellow Option | Jacket potato with Cheese <br> or Beans <br> Vegetables of the day |
| Vegetables | Chocolate Orange Cookie |


| Beef Burger in a roll with <br> Potato Wedges with Tomato <br> Ketchup or BBQ Sauce | Roast Chicken Stuffing Roast <br> potatoes and Gravy |
| :---: | :---: |
| Vegan Burger in a roll with <br> Potato wedges | Vegetable Wellington with <br> roast Potatoes and stuffing |
| Jacket potato with Cheese <br> or Beans | Tomato Pasta |
| Vegetables of the day | Vegetables of the day |
| NEW Iced Biscuit | Jelly and mandarins |

Mac and cheese with
Chicken topping
Mac and cheese with roasted
vegetable topping
Jacket potato with Cheese
or Beans
Vegetables of the day
Peach Crumble

## Fish Fingers and Chips with Tomato Sauce <br> Vegan Sausage Roll with Chips and Tomato Sauce

Tomato Pasta
Vegetables of the day

Oaty Cookie

Fish Fingers and Chips with tomato Sauce
Cheese and Bean Pasty with Chips and tomato sauce

Tomato Pasta
$\square$
Vegetables of the day
Chocolate Shortbread
Fruit Medley

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 school lunch and has a food allergy or intolerance you will be asked
to complete a form to ensure we have the necessary information serectlof your child. We use a large variety of ingredients in the sereterfory 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 preparation of our meals and due to the nature of our kitchens it is
not possible to completely remove the risk of cross contamination.

