

WHAT'S FOR LUNCH THIS SPRING/SUMMER?

Caterlink is an award-winning food service provider, catering for schools across the country.

In Brighton & Hove we are passionate about providing your children with freshly prepared school lunches that are true to Caterlink's fresh food heritage. Our menus are nutritionally analysed to ensure they meet the School Food Standards required. Across Brighton & Hove we use locally based food providers for our meat products, fruit and vegetables. All of the meats used are UK-based Red Tractor products, and are delivered in fresh by local farm-assured butchers, including our farm assured burgers and sausages. Our menu for Brighton & Hove is accredited to the Soil Associations Food For Life Silver standard.

KEEP IN TOUCH

You can keep up to date with what's going on across Brighton & Hove school meals by visiting our web site:

<https://caterlinkltd.co.uk/my-caterlink>

Here you'll find the latest news and information about our current menus and our upcoming theme days. You can also get in touch through our Contact Us page. We appreciate all feedback on our service.

Office Tel: 01273 417169

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 means-tested Free School Meals: this is important, and helps school funding.

Low Income - Are you missing out? To check if you are entitled to Free School Meals entitlement ask at your school office or call **01273 293497** for more information. Apply online at www.brighton-hove.gov.uk/onlinefreeschoolmeals

RECRUITMENT

We are always looking for new talented team members. If you are interested in joining Caterlink, or joining our apprenticeship scheme, please visit our web site and get in touch!

<https://caterlinkltd.co.uk/jobs-careers/>

or email
hrsupport@caterlinkltd.co.uk

ALLERGY INFORMATION

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 to complete a form to ensure we have the necessary 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 cross contamination.



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

13.4
4.5
1.6
22.6
13.7
7.9
28.9
19.10

Option One

Homemade Cheese & Tomato Pizza 🍷

Pork Sausage Roll with
Homemade Paprika Wedges

Marinated Roast Chicken Breast
with Roast Potatoes & Gravy

Wholewheat Penne 🍷
Pasta Beef Bolognaise

MSC Fishfingers with Chips &
Homemade Tomato Sauce

Option Two

Vegan Chilli with
50:50 Rice 🍷

BBQ Vegan
Sausage Pasta 🍷

Lentil Roast with
Roast Potatoes & Gravy (V)

Cheesy Baked Bean Puff or Vegan
Baked Bean Puff with Homemade
Jacket Wedges

Falafel with Chips &
Homemade Tomato Sauce (V)

Jacket Potato

Baked Beans (V)

Cheese

Baked Beans (V)

Tuna Mayonnaise

Cheese

Vegetables

Carrots & Peas

Rainbow Coleslaw & Sweetcorn

Roasted Summer Vegetables
& Carrots

Broccoli & Sweetcorn

Peas & Baked Beans

Dessert

Chocolate Shortbread (V) 🍷

Pear & Raisin Cake with Custard or
Golden Cookie(V) 🍷

Jelly with Ice Cream or
Vegan Custard

Golden Cookie (V) 🍷

Vanilla Shortbread with
Fruity Friday (V) 🍷

WEEK TWO

20.4
11.5
8.6
29.6
20.7
14.9
5.10

Option One

Pork Sausages with Mashed
Potato & Gravy

Sticky Chicken Noodles

Roast Turkey with Roast
Potatoes, Yorkshire Pudding &
Gravy

Homemade Cheese
& Tomato Pizza 🍷

Breaded Fish with Chips &
Homemade Tomato Sauce

Option Two

Lentil & Sweet Potato Curry
with 50:50 Rice(V) 🍷

Vegan Quorn Sausages with
Mashed Potato & Gravy (V)

Roast Quorn (V) with Yorkshire
Pudding, Roast Potatoes &
Gravy

Wholemeal Pasta with 🍷
a Vegetable Tomato Sauce (V)

Mexican Bean Roll with Chips &
Homemade Tomato Sauce (V)

Jacket Potato

Cheese

Tuna Mayonnaise

Baked Beans & Cheese

Baked Beans

Cheese

Vegetables

Sliced Carrots & Peas

Broccoli & Sweetcorn

Cauliflower & Peas

Sweetcorn & Grated Carrot

Peas & Baked Beans

Dessert

Apple & Raisin Flapjack (V) 🍷

Gingerbread Cookie(V) 🍷

Jelly with Mandarins (V)

Vanilla Sponge with Chocolate
Custard or a Golden Cookie (V) 🍷

Oaty Cookie
with Fruity Friday (V) 🍷

WEEK THREE

27.4
18.5
15.6
6.7
31.8
21.9
12.10

Option One

Macaroni Cheese

Chicken & Bean Enchilada
Bake with Jollof Rice 🍷

Roast Chicken Breast & Stuffing
with Roast Potatoes & Gravy

Farm Assured Beef Burger
with Seasoned Potatoes

MSC Fishfingers or MSC Salmon
Fishfingers with Chips & Homemade
Tomato Sauce

Option Two

5 Bean Chilli with
50:50 Rice (V) 🍷

Vegan Mince
Bolognaise (V)

Mediterranean Gratin
with Stuffing, Roast Potatoes
& Gravy (V)

Vegan Meatballs in a Tomato Sauce
with Wholemeal Pasta (V) 🍷

Spinach & Cheese Whirl or Vegan
Spinach & Cheese Whirl with Chips
& Homemade Tomato Sauce

Jacket Potato

Baked Beans (V)

Tuna Mayonnaise

Cheese

Baked Beans & Cheese(V)

Cheese

Vegetables

Carrots & Peas

Coleslaw & Sweetcorn

Carrots & Cabbage

Sweetcorn & Broccoli

Peas & Baked Beans

Dessert

Chocolate & Banana
Oaty Square (V) 🍷

Summer Lemon Cake
or Oaty Cookie(V) 🍷

Peaches(V) with Ice Cream or
Vegan Custard (V)

Cornflake Tart with Custard or Jam,
Tart with Vegan Custard (V) 🍷

Fruity Shortbread
with Fruity Friday (V) 🍷

MENU KEY



Wholemeal



Vegan

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Available Daily: Bread freshly baked on site daily; Salad selection & Fresh Fruit & Yoghurt.

