

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	Option 1 Homemade Cheese & Tomato Pizza 🌾	Pork Sausage Roll with Homemade Paprika Wedges	Marinated Roast Chicken Breast with Roast Potatoes & Gravy	Wholewheat Penne Pasta Beef Bolognese 🌾	MSC Fishfingers with Chips & Homemade Tomato Sauce	
13.4 4.5 1.6 22.6 13.7 7.9 28.9 19.10	Option 2 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	Option 1 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	
20.4 11.5 8.6 29.6 20.7 14.9 5.10	Option 2 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 (V) & Cheese	Baked Beans (V)	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	Option 1 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	
27.4 18.5 15.6 6.7 31.8 21.9 12.10	Option 2 5 Bean Chilli with 50:50 Rice (V) 🌾	Vegan Mince Bolognese (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 (V) & Cheese	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) 🌾	
	Packed Lunch	Hot Vegan Sausage Baguette	Ham & Cheese Baguette	Roast Meat Baguette	Cheese & Cucumber Wholemeal Sandwich 🌾	Hot Pork Sausage Baguette

