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 <u>01273 293497</u> for more information. Apply online at <u>www.brighton-hove.gov.uk/onlinefreeschoolmeals</u>

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 INFOMATION

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.









Freshly Baked Bread, Salad, Yoghurt and Fruit available daily.

Brighton & Hove Spring/Summer Menu 2025





		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 21.4 12.5 9.6 30.6 21.7 1.9 22.9 13.10	Main	Macaroni Cheese	Chicken Quesadilla with Tomato Pasta	Roast Chicken Breast & Stuffing with Roast Potatoes & Gravy	Farm Assured Beef Burger with Homemade Jacket Wedges	MSC Fishfingers or Salmon Fishfingers with Chips & Homemade Tomato Sauce
	Vegetarian	Vegan Chilli with 50:50 rice	Vegan Quorn Sausages with Mashed Potato & Gravy	Lentil and Vegetable Roast with Roast Potatoes & Gravy (V)	Vegan Meatballs in a Tomato Pasta	Falafel with Chips & Homemade Tomato Sauce (V)
	Jacket Potato	Baked Beans (V)	Tuna Mayonnaise	Cheese	Baked Beans (V) & cheese	Cheese
	Vegetable	Carrots & Peas	Broccoli & Sweetcorn	Spring Greens & Carrot Batons	Green Beans & Sweetcorn	Peas & Baked Beans
	Dessert	Apple & Raisin Flapjack with Peaches (V)	Golden Cookie (v)	Jelly (V) & Ice Cream or Vegan Custard	Fairtrade Banana Cake with Custard or Vanilla Shortbread with Vegan Custard (V)	Chocolate Shortbread with Fruity Friday(V)
WEEK TWO 28.4 19.5 16.6 7.7 8.9 29.9 20.10	Main	Pork Sausages with Mashed Potato and Gravy	Chicken Korma with 50:50	Roast Turkey & Yorkshire Pudding with Roast Potatoes & Gravy	Homemade Cheese and Tomato Pizza	Breaded Fish with Chips & Homemade Tomato Sauce
	Vegetarian	Vegetable Wellington with Jollof Rice (v)	Wholemeal Vegan Pasta Bolognaise	Roast Vegan Quorn (V) & Yorkshire Pudding, Roast Potatoes & Gravy	Veggie or Vegan Quesadilla with Homemade Jacket Wedges	Mexican Bean Roll with Chips & Homemade Tomato Sauce (v)
	Jacket Potato	Cheese	Baked Beans (V)	Tuna Mayonnaise	Baked Beans (V) & Cheese	Cheese
	Vegetable	Carrots & Sweetcorn	Cabbage & Sweetcorn	Broccoli & Sliced Carrots	Sweetcorn & Coleslaw	Peas & Baked beans
	Dessert	Fruity Shortbread (V)	Fairtrade Chocolate & Banana Oaty Square (V)	Fruit Jelly with Mandarins (V)	Cornflake Tart with Custard or Jam Tart with Vegan Custard (V)	Oaty Cookie with Fruity Friday (V)
WEEK THREE 5.5 2.6 23.6 14.7 15.9 6.10	Main	Homemade Cheese & Tomato Pizza	Wholewheat Penne Pasta Beef Bolognaise	Roast Chicken Breast & Stuffing with Roast Potatoes & Gravy	Marinated Chicken Pitta with Jollof Rice	MSC Fishfingers with Chips & Homemade Tomato Sauce
	Vegetarian	Lentil & Sweet Potato Curry with 50:50 Rice (V)	BBQ Quorn with Homemade Jacket Wedges (V)	Sweet Potato & Spinach Tart with Roast Potatoes & Gravy (v)	Golden Macaroni Cheese or Vegan Wholemeal Tomato Pasta Bake	Vegan Quorn Sausages with Chips & Homemade Tomato Sauce (V)
	Jacket Potato	Baked Beans (V)	Tuna Mayonnaise	Cheese	Baked Beans & Cheese	Cheese
	Vegetable	Grated Carrot & Peas	Broccoli & Sweetcorn	Cabbage & Carrot	Sweetcorn & Roasted Summer Vegetables	Peas & Baked Beans
	Dessert	Cinnamon Cookie (V)	Chocolate & Beetroot Brownie or Chocolate & Banana Oaty Square (V)	Peaches (V) With Ice Cream or Vegan Custard (V)	Orange Cake or Oaty Cookie	Vanilla Shortbread with Fruity Friday (V)
TO THE PART OF THE	Packed Lunch	Hot Vegan Sausage Baguette	Ham & Cheese Bagel	Roast Meat Baguette	Cheese & Cucumber Bagel	Hot Pork Sausage Baguette
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