

Your New Spring & Summer 2026 Menu is here!



We are very excited to share with you, the new menu for Spring and Summer 2026.

Our menus change twice yearly October to April (Autumn/Winter) April to October (Spring/Summer) This new menu will run from after Easter half term 2026, running through to October half-term 2026. This new menu is packed with old favorites and new dishes, and back by popular demand our YAMAS concept, more if on this below.

		SPRING SUMMER MENU 2026					caterlink feeding the imagination	
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:	
WEEK ONE	Option One	Macaroni Cheese	Phat Fasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Spaghetti Bolognaise	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	Whole grain Plant based Added plant protein Chef's special	
	Option Two	Vegetarian Curry with Rice	Mild Mexican Chili with Rice	Roasted Quorn, Roast Potatoes, & Gravy	Smokey Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce		
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day		
WEEK TWO	Dessert	NEW Banana Mousse	Orange Drizzle Cake	Fruit Platter	Apple Flapjack	Strawberry Jelly with Mandarins		
	Option One	Cheese & Tomato Pizza with Summer Mixed Salad	Beef Chili with Rice & Sweetcorn & Cucumber Salsa	Roasted Pork Sausage, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce		
	Option Two	Lentil & Sweet Potato Curry with Rice	Spaghetti & Meatballs in a Tomato Sauce	Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	NEW Cheesy Broccoli Frittata with Chips		
WEEK THREE	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day		
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	Oaty Cookie		
	Option One	Tomato Pasta	Beef Burger with Potato Wedges & Rainbow Slaw	Roast of the Day, Mashed Potatoes & Gravy	Chef Shipa's Chicken Korma with Rice	Fishfingers with Chips & Tomato Sauce		
WEEK THREE	Option Two	NEW Chinese Vegetable Noodles	Mexican Bean Roll with New Potatoes & Rainbow Slaw	Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	All Day Vegetarian Breakfast	Cowboy Sausage and Bean Hotpot		
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day		
	Dessert	Pineapple Upside Down Cake	Cheese & Crackers	Fruit Medley	Strawberry and Apple Crumble with Custard	Vanilla Shortbread		

AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Ham, Cheese or Tuna Mayonnaise Sandwich, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

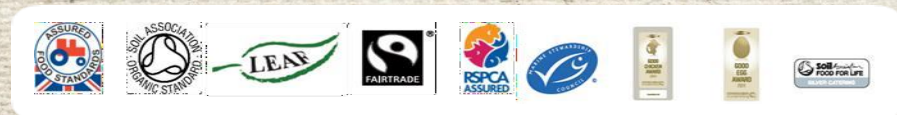
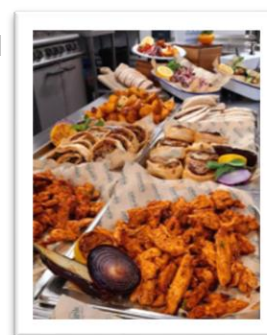
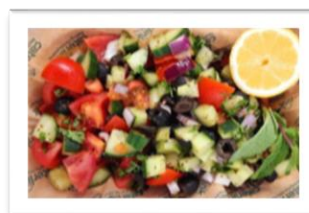
If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We 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 allergen cross contact.



What is YAMAS?

Yamas! is our Greek food concept, consisting of freshly flavored chicken pittas, colorful salads, tzatziki, and a tasty vegetarian option.

Offering popular dishes, colorful counters, and delicious sides, Yamas! has gone down really well in all our school trials.



NEW Primary Allergen Management

STEP 1

You can request a special diet menu by completing our online Allergy & Intolerance Form - **CTL - Food Allergy & Intolerance Form V2**. This needs to be submitted with supporting medical evidence from an NHS professional (a GP/consultant or registered dietitian). This can be a letter, copy of medical notes, an Allergy Action Plan signed by a medical professional or a screenshot from the NHS app. Medical evidence is an industry-wide requirement, recommended by the Lead Association for Catering in Education (LACA). Please ensure that when you enter the school's name that the postcode listed is correct for the school's address

STEP 2

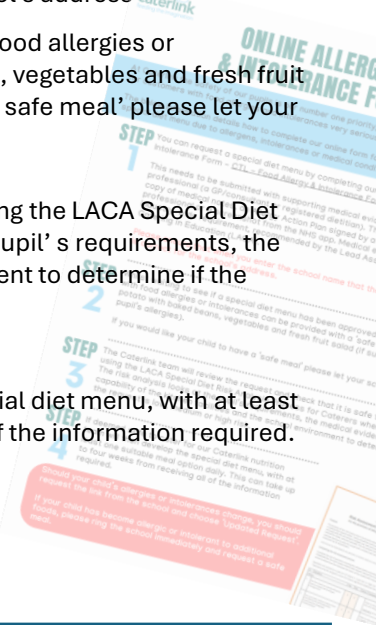
Whilst waiting to see if a special diet menu has been approved any children with food allergies or intolerances can be provided with a 'safe meal' - jacket potato with baked beans, vegetables and fresh fruit salad (if suitable for the pupil's allergies). 2 If you would like your child to have a 'safe meal' please let your school know.

STEP 3

The Caterlink team will review the request and check that it is safe to cater for using the LACA Special Diet Risk Analysis Process for Caterers where required. The risk analysis looks at the pupil's requirements, the medical evidence, the capability of the kitchen facilities and the school environment to determine if the request is low, medium or high risk.

STEP 4

If deemed safe to cater for our Caterlink nutrition team will then develop the special diet menu, with at least one suitable meal option daily. This can take up to four weeks from receiving all of the information required.



Should your child's allergies or intolerances change, you should request the link from the school and choose 'Updated Request'. If your child has become allergic or intolerant to additional foods, please ring the school immediately and request a safe meal

Portion size We often get asked by parents about the portion sizes that we give as a company. As a company, we adhere to the portion sizes outlined in the Government's School Food Standards

Food Standards, to ensure that children receive adequate quantities of food for their requirements. This details how much protein, carbohydrates and vegetables should be on a main meal, and what the portion size of desserts Whilst we follow the School Food Standards, we also offer unlimited vegetables, salads and freshly baked breads so if your child has more of an appetite on a given day, they can take more additional items.

Food for Life, which was created by the Soil Association, started in 2003 with the aims of making healthy, tasty and sustainable meals the norm for all to enjoy, reconnecting people with where their food comes from, teaching them how food is grown and cooked, and championing the importance of well-sourced ingredients.



The Food For Life Served Here award ensures:

- Food served is fresh
- Healthy eating is made easy
- The food we buy is sustainable and ethical
- Local farmers & food producers are supported

Everyone eating a Caterlink primary school lunch can be sure that they are eating from a menu that meets at least the Food For Life Served Here

Why choose a Caterlink School Meal

- We have won a number of awards for using honest, local produce and pride ourselves on making fresh and nutritionally balanced meals.
- Behind every meal is a team of dedicated chefs and nutritionists.
- Did you know? Most of our meals are made completely from scratch in-house!
- Our pizzas are homemade and made using 5000 wholemeal flour for extra added fibre! And our meat products are freshly delivered from our local butchers.
- We often have Meat Free Mondays to support sustainable eating, we also have recipes with Added Plant Protein identified by this tag.
- Our desserts are homemade in-house!
- On average, our meals contain 37% less free sugars than the government recommendations for school meals.
- Many of our desserts contain hidden wholegrains and are sweetened with fruit so they count toward one of your child's 5-a-day!
- We ensure the menu adheres to the School Food Standards. That means your child is getting a well balanced and nutritious meal through our school every day.

Per meal, we provide:

- 1 portion of protein
- 1 portion of carbohydrates
- 2 portions of vegetables
- A choice of salad available daily
- Freshly baked bread
- One homemade dessert

Sign-up today! Please speak to reception.

DO YOU KNOW ABOUT... FREE UNIVERSAL INFANT SCHOOL MEALS?

EVERY child in Reception, Year 1 and Year 2 can have a cooked school lunch

FRESHLY MADE HEALTHY NUTRITIOUS at absolutely no cost to you! - funded by the Government

Please contact your school for more information! caterlink

My Caterlink School Lunch

Fish & Chips

- Water is served with all our meals.
- All our meals contain a portion of carbohydrates and a portion of protein. All meals are prepared in line with the School Food Standards regulations.
- Our fish is sustainably sourced MSC fish.
- 5000 wholemeal bread is freshly baked everyday in our kitchens and served alongside our meals for children to enjoy.
- Two different vegetables are offered with all our meals. Tasting at 5°C.
- Salad is available each day, with five different vegetables on offer!
- We provide homemade desserts, lots of which are made with 50% fruit to count toward the 5-a-day guidelines.
- Only Cookie
- A dessert of fruit & yogurt is also offered daily.
- I contain hidden wholegrains for fibre!

Scan the QR code to explore the School Food Standards we adhere to.