caterlink
feeding the imagination

Spring/ Summer Menu 2022 Option B

Added Plant Power
Vegan
Wholemeal

		Monday	Tuesday	Wednesday	Thursday	Friday
Week One	Option 1	Sausage Roll with Wedges	Chicken Curry with Rice	Roast Chicken, Mashed Potatoes & Gravy	Beef Lasagne with Garlic Bread	Fish Fingers, Chips & Tomato Sauce
	Option 2	Tomato & Vegetable Pasta	Vegetable Curry with Rice	Broccoli & Cheese Pasta	Stir Fried Vegetable Wrap	Cheese Pasty with Chips
	Vegetables	Peas	Sweetcorn	Broccoli Carrots	Cauliflower	Baked Beans
	Dessert	Carrot Cake with Custard	Apple & Raisin Flapjack	Fresh Fruit & Yoghurt or Cookie	Iced Sponge	Peaches & Ice Cream
		Fresh Fruit available daily				
Week Two	Option 1	Meat Balls in Gravy with Mash Potato	Spaghetti Bolognaise	Roast Gammon, Roast Potatoes, Stuffing & Gravy	Beef Burger in a Bun with Potato Wedges	Sausage, Chips & Tomato Sauce
	Option 2	Vegan Meatballs	Vegetable Bolognaise	Tomato & Vegetable Pasta	Vegi Burger in a Bun with Potato Wedges	Fishfingers with Chips & Tomato Sauce
	Vegetables	Mixed Vegetables	Green Beans	Carrots Peas	Cucumber Rainbow Slaw	Baked Beans
	Dessert	Flapjack	Orange & Cinnamon Cookie	Fresh Fruit & Yoghurt Station or Jelly	Chocolate Brownie with Chocolate Sauce	Apple, Cheese & Crackers
		Fresh Fruit available daily				
Week Three	Option 1	Cheese & Tomato Pizza with Wedges	Chicken in BBQ Sauce With Rice	Roast Chicken, Yorkie Pudding mashed potatoes & Gravy	Pork Sausage Hot Dog with Herby Potatoes	Fish Fingers with Chips & Tomato Sauce
	Option 2	Macaroni Cheese	Tomato & Vegetable Pasta	Cauliflower Cheese Bake	Vegan Sausage Hot Dog with Potato Wedges	Cheese Pasty with Chips
	Vegetables	Green Beans	Sweetcorn	Carrot Cabbage	Sweetcorn	Peas
		Lemon Drizzle Cake	Raspberry Jelly &	Fresh Fruit & Yoghurt	Sponge with Custard	Chocolate Shortbread

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

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.