

WHAT'S FOR LUNCH THIS AUTUMN/WINTER?

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.



WEEK ONE

2.11
23.11
14.12
18.1
8.2
8.3

Option One

Macaroni Cheese

Chicken & Lentil Gravy Pie with
Mashed Potato

Roast Chicken Breast & Stuffing
with Roast Potatoes & Gravy

Farm Assured Beef
Burger with Pasta Salad 

MSC Fishfingers or Salmon Fishcake
with Chips & Homemade Tomato
Sauce

Option Two

Vegetable Pasty with
Homemade Jacket Wedges

Veggie Mince
Bolognese 

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

Marinated Quorn Fillet
with Jollof Rice 

Vegan Sausage with Chips &
Homemade Tomato Sauce (V)

Jacket Potato

Baked Beans (V)

Cheese

Tuna Mayonnaise

Beans & Cheese

Cheese

Vegetables

Carrots & Sweetcorn

Peas & Cauliflower

Broccoli & Carrots

Sliced Carrots & Sweetcorn

Peas & Baked Beans

Dessert

Fruity Shortbread(V) 

Golden Cookie (V) 

Peaches with Ice Cream or
Vegan Custard

Apple Crumb Cake with Custard
or Golden Cookie

Oaty Cookie with
Fruity Friday (V) 

WEEK TWO

9.11
30.11
4.1
25.1
22.2
15.3

Option One

Homemade Cheese
& Tomato Pizza 

Sticky Chicken Noodles

Roast Turkey with Roast
Potatoes, Yorkshire Pudding &
Gravy

Pork Sausage Roll with Homemade
Jacket Wedges

Breaded Fish with Chips &
Homemade Tomato Sauce

Option Two

Mexican Chilli with
50:50 Rice 

Vegan Quorn Sausages with
Mashed Potato & Gravy (V)

Sweet Potato & Spinach Tart (V)
with Roast Potatoes & Gravy

Vegetable Lasagne or
Wholemeal Pasta with a Vegetable
Tomato Sauce (V) 

Falafel with Chips &
Homemade Tomato Sauce (V)

Jacket Potato

Baked Beans (V)

Beans & Cheese

Cheese

Tuna Mayonnaise

Cheese

Vegetables

Carrots & Peas

Broccoli & Sweetcorn

Sliced Carrots & Cabbage

Sweetcorn & Coleslaw PRISD47

Peas & Baked Beans

Dessert

Gingerbread
Cookie(V) 

Jelly with Mandarins (V)

Chocolate & Banana
Oaty Square (V)

Sticky Toffee Apple
Crumble with Custard 

Vanilla Shortbread
with Fruity Friday (V) 

WEEK THREE

16.11
7.12
11.1
1.2
1.3
22.3

Option One

Pork Sausages with
Mashed Potato & Gravy

Pasta Bolognese 

Roast Chicken Breast & Stuffing
with Roast Potatoes & Gravy

Homemade Cheese
& Tomato Pizza 

MSC Fishfingers with Chips &
Homemade Tomato Sauce PRIF6

Option Two

Quorn & Lentil Curry with
50:50 Rice (V) 

Vegetable Fajitas
with Paprika Wedges

Roast Quorn (V & Stuffing with
Roast Potatoes & Gravy

Veggie Mince Bolognese 

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

Jacket Potato

Baked Beans (V) & Cheese

Tuna Mayonnaise

Cheese

Baked Beans

Cheese

Vegetables

Carrots & Peas

Broccoli & Sweetcorn

Carrots & Cabbage

Sweetcorn & Roasted Veg

Peas & Baked Beans

Dessert

Apple Flapjack with
Peaches 

Cornflake Tart with Custard

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

Banana Cake or Chocolate &
Banana Oaty Square 

Chocolate Cookie
with Fruity Friday (V) 

MENU KEY



Wholemeal

V Vegan

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