

# WEEK ONE

17th Apr, 8th May, 5th Jun, 28th Jun, 17th Jul

**Wholemeal & Regular Pastas of the Day with Choice of Sauces Garlic Bread**  
**Vegetarian Sausage Toad with Mashed Potatoes & Gravy**  
**Carrots & Garden Peas**  
**Low Sugar Plum & Vanilla Crumble with Custard**  
**Yoghurt / Fresh Fruit Platter**

**Chicken with BBQ Sauce & Savoury Rice**  
**Vegetable & Kidney Bean Chilli with Plain Rice**  
**Mixed Peppers & Green Beans**  
**iced Wholemeal Banana Loaf**  
**Yoghurt / Fresh Fruit Salad**

**Roast Beef with Roast Potatoes & Gravy**  
**Creamy Vegetable Wholemeal Pie with Roast Potatoes & Gravy**  
**Fresh Mixed Seasonal Vegetables**  
**Cheese & Biscuits**  
**Yoghurt / Fresh Fruit Platter**

**Jerk Chicken, Rice & Peas with Plantain & Slaw**  
**Vegetable Fajitas & Rice & Side Slaw Salad**  
**Broccoli & Sweetcorn**  
**Chocolate Mandarin Sponge with Choc Sauce**  
**Yoghurt / Fresh Fruit Salad**

**Salmon Fish Finger with Chips & Tomato Sauce**  
**French Bread Pizza with Chips Potatoes**  
**Baked Beans & Garden Peas**  
**Lemon Cheesecake**  
**Yoghurt / Fresh Fruit Platter**

# WEEK TWO

24th Apr, 15th May, 12th Jun, 3rd Jul

**Chicken & Sweetcorn Pasta (with organic chicken)**  
**Mild Chickpea & Vegetable Curry & Rice**  
**Garden Peas & Cauliflower with a Golden Cheesy Crumb Topping**  
**Carrot & Courgette Cake with Custard**  
**Yoghurt / Fresh Fruit Salad**

**Beef Burger in a Bun with Salad, Baked Wedges & Home made Tomato Relish**  
**BBQ Veggie Sausages with Mediterranean Vegetable & Fresh Herb Cous Cous**  
**Carrots & Sliced Green Beans**  
**Oaty Squares**  
**Yoghurt / Fresh Fruit Platter**

**Roast Chicken & Stuffing with Roast Potatoes & Gravy**  
**BBQ Veggie Sausages with Mediterranean Vegetable & Fresh Herb Cous Cous**  
**Carrots & Sliced Green Beans**  
**Oaty Squares**  
**Yoghurt / Fresh Fruit Platter**

**Homemade Sausage Patis with New Potatoes**  
**Spanish Omelette with Baby New Potatoes**  
**Broccoli & Sweetcorn**  
**Vanilla Shortbread Biscuits**  
**Yoghurt / Seasonal Fresh Fruit Salad**

**Battered Fish with Chips & Tomato Sauce**  
**Homemade Bean & Lentil Burger with Chips**  
**Baked Beans & Garden Peas**  
**Ice Fruit Lollies**  
**Yoghurt / Fresh Fruit Platter**

# WEEK THREE

1st May, 22nd May, 19th Jun, 9th Jul

**Ham & Pineapple Pizza with Baby New Potatoes**  
**Wholemeal Vegetable Pasta Bake**  
**Sweetcorn & Mixed Peppers**  
**Mixed Leaf Salad**  
**Apple Flapjack**  
**Yoghurt / Fresh Fruit Salad**

**BBQ Sausage in a Finger Roll with Salad, Oven Baked Herby Diced Potatoes**  
**Roasted Vegetable & Tomato Bruschetta topped with Feta & Melted Mozzarella Cheese**  
**Fruity Coleslaw & Carrots**  
**Cherry Cobbler & Ice-Cream**  
**Yoghurt / Fresh Fruit Platter**

**Roast Turkey with Roast New Potatoes & Gravy**  
**Vegetarian Wellington with Roast Potatoes & Gravy**  
**Fresh Mixed Seasonal Vegetables**  
**Low Sugar Fruit Jelly & Ice Cream**  
**Yoghurt / Fresh Fruit Salad**

**Stir Fry Egg Noodles with Chicken & Vegetables (with organic chicken)**  
**Macaroni Cheese with Tomato topping**  
**Broccoli & Cauliflower**  
**Pineapple Upside Down Cake**  
**Yoghurt / Fresh Fruit Platter**

**Fishwich with Chips & Tomato Sauce**  
**Vegetable & Black Bean Enchiladas with Chips**  
**Garden Peas & Baked Beans**  
**Fruit Smoothie**  
**Yoghurt / Fresh Fruit Salad**

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN

VEGETARIAN MAIN

VEGETABLE SIDE

DESSERT

AVAILABLE EVERY DAY...

**Jacket Potatoes** freshly cooked daily with a choice of fillings

**Bread** different flavours freshly baked on site daily

**Daily salad selection** There will be a selection of at least 5 salad items available daily incorporating our new superfood options.

**Fresh Fruit & Yoghurt** available daily

**WE USE LOCALLY SOURCED INGREDIENTS WHEN AVAILABLE AND IN SEASON**

All our menus are nutritionally analysed to ensure they meet and in most cases exceed The School Food Standards. We hope your child enjoys our new menus.

Menus subject to change based on product availability and bespoke Discovery Day menus please check for any changes.

 Only fish

 Marine Stewardship Council details: [www.msc.org](http://www.msc.org)  
 Chain of Custody Registration Code: MSL - C 1009

## NEW SUMMER MENUS AT THE LITTLE BRASSERIE AT BARNES FOR KS1, NURSERY & RECEPTION

**caterlink**  
 feeding the imagination

THE LITTLE BRASSERIE - AT BARNES -

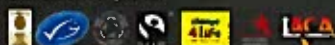
**Caterlink is an award winning food service provider catering for primary schools**



We are passionate about providing your children with award winning "Food for Life" freshly prepared school lunches that are true to our fresh food heritage. We track down the best fresh produce and ensure it reaches each school kitchen as quickly as possible. Our chefs use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat. The British countryside and its farmers need our support and we are more than happy to give it.

At Barnes we love using ingredients from our school kitchen garden helping pupils learn about the benefits of a healthy diet using home grown produce.

In Partnership with:



If you or your child have a food allergy or intolerance, please ask a member of our catering team for information. If you are a parent or guardian and your child has a school lunch and has a food allergy or intolerance you will need to complete a form to ensure we have the necessary information to cater for your child. please ask for a form via the Barnes school website.

### Summer Foods from the Brasserie at Barnes

Celebrate summer with Caterlink and our fresh, local and homemade foods. Summer brings with it the prospect of outdoor social activities and the opportunity to eat al fresco. Here at the Brasserie at Barnes and the Little Brasserie we plan to bring the outdoors indoors with:

- BBQ specials
- picnic friendly dishes
- street foods from around the world
- We are all very much looking forward to the change of season, and will continue to work with the school to provide your child with a lunch experience that allows them to try new dishes and interesting flavours with:
- seasonal fruits
- veggie tasting tables
- pop up\* tasting tables

The **tasting tables** will make regular appearances, giving children the opportunity to sample small taster portions of new food items and some main dishes in order to familiarise themselves with the different choices available.

Our ongoing **Adopt a Chef** programme will continue to Year 3 to provide lessons in bread making and fresh fruit pizza workshops - helping to develop the children's relationship with food and watching their confidence grow in the food choices they make is a real joy! Last term we encouraged their creativity through the "Design A Sausage" competition, with the winning sausage then being produced for the lunch service - this term, we plan to make the winning Barnes Brasserie Sausage available for purchase for your summer BBQ's, continuing to share our passion for all things food..

### Keep in touch

Your comments are important to us and we value your feedback. Visit our informative web link: [www.caterlinkltd.co.uk](http://www.caterlinkltd.co.uk)  
 email: [info@caterlinkltd.co.uk](mailto:info@caterlinkltd.co.uk)  
 or call 01892 824604



## DISCOVERY DAYS AVAILABLE THIS TERM



FRESH + HEALTHY = HAPPY

