

# AUTUMN 2025 MENUS FOR THE BRASSERIES AT BARNES

**An enormous amount of work goes into creating menus which offer healthy, varied dishes that children love and which are informed by the Food Standards.**

The school's catering partner, Caterlink, is proactive and innovative in this respect. The kitchen team work very hard to incorporate as much goodness as possible into dishes, reducing processed foods, cutting out unnecessary fats and sugars. Our freshly prepared school lunches contain both obvious and disguised vegetables and puddings are sweetened with natural ingredients such as honey; fruit; some vegetables such as sweet potato; and spices.

## 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

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We are delighted to be able to share our menu for the autumn term. Menus are carefully based around pupil, parent and staff feedback and our Food Focus Group, made up of elected pupil representatives across KS2, plays an important role. This group have chosen our four new theme and destination days for the next term.

We have two aims for pupils here at Barnes: to provide them with a healthy, balanced diet; and to enable pupils to experience - to smell, touch and taste – new ingredients, flavours and textures. For that reason, our menus are bespoke to Barnes – written by chefs, teachers and pupils. In our Nursery, we start the year with less spice and sauces are smoother and often served on the side. Across the school we have a wide ranging salad bar which changes daily. In KS1, salad ingredients are separated and in KS2 children are given a choice of mixed salads and additional toppings like seeds and spices. These initiatives encourage children to eat the things they like whilst trying new flavours in a controlled way. The kitchen team is already very excited about sharing these new dishes with pupils.

## DESTINATION DAYS THIS TERM



## THEME DAYS THIS TERM



## ALLERGY INFORMATION:

If your child has an allergy or intolerance please contact the school 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.

# AUTUMN 2025 MENU

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## MEAT FREE MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## STREET FOOD FRIDAY

### WEEK ONE

8 Sept  
29 Sept  
20 Oct  
17 Nov  
8 Dec

Option 1	Red Lentil & Mixed Pepper Chilli with White Rice	Chicken Meatballs, Tri Pasta Twists with Wholemeal Bread	Roast Turkey, Roast Potatoes & Yorkshire Pudding	<b>KS2 Build Your Own Lunch</b> Lamb, Chickpea & Halloumi Hotpot	BBQ Chicken with Basmati Rice
Option 2	Vegetable Lasagne	Vegetable Stew with Coconut Rice	Sliced Quorn Roast, Roast Potatoes & Yorkshire Pudding	Plant Balls with Tri Pasta Twists	Spicy Cauliflower & Halloumi with Rice
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Chocolate Crunch Yoghurt / Fresh Fruit	Lemon Twists Yoghurt / Fresh Fruit	Strawberry Jelly Yoghurt / Fresh Fruit	Cheese & Crackers Yoghurt / Fresh Fruit	Orange Zest Cheesecake Yoghurt / Fresh Fruit

### WEEK TWO

15 Sept  
6 Oct  
5 Nov  
24 Nov  
15 Dec

Option 1	Macaroni Cheese with Wholemeal Garlic Bread	Beef Lasagne with Wholemeal Garlic Bread	Chicken Sausage, Sweet Potato Mash Pie & Yorkshire Pudding	<b>KS2 Build Your Own Lunch</b> Greek Style Chicken with Lemon Couscous	Battered Fish with Crispy Potatoes
Option 2	Carrot & Lentil, Sweet Potato Hot Pot Pie	Carrot & Sweet Potato Hotpot	Plant Sausages, Sweet Potato Mash Pie & Yorkshire Pudding	Ratatouille with White Rice	Mozzarella & Tomato Puff with Crispy Potatoes
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Apple & Cinnamon Crumble with Custard Yoghurt / Fresh Fruit	Banana Smoothie Yoghurt / Fresh Fruit	Raspberry Jelly Yoghurt / Fresh Fruit	Waffle Yoghurt / Fresh Fruit	Creamy Rice Pudding Yoghurt / Fresh Fruit

### WEEK THREE

22 Sept  
13 Oct  
10 Nov  
1 Dec

Option 1	Cheese & Tomato Pizza	Turkey & Leek Puff Pie with Herby New Potatoes	Roast Chicken, Roast Potatoes with Yorkshire Pudding	<b>KS2 Build Your Own Lunch</b> Honey Soy Chicken with Basmati Rice	Beef or Chicken Burger with Southern Wedges
Option 2	Vegan Bolognese with Tri Pasta Twists	Lentil & Vegetable Shepherd's Pie with Herby Wholemeal Bread	Vegetable Slice, Roast Potatoes with Yorkshire Pudding	Butternut Squash Curry with White Rice	Plant Burger with Sweet Potato Wedges
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Orange Jelly Yoghurt / Fresh Fruit	Pancake with Fruit Yoghurt / Fresh Fruit	Mixed Spice Pear Pie with Custard Yoghurt / Fresh Fruit	Vanilla & Coconut Biscuit Yoghurt / Fresh Fruit	Butterscotch Mousse Yoghurt / Fresh Fruit

Available Daily • Bread freshly baked on site • Salad selection