

SPRING 2024 MENUS FOR THE BRASSERIES AT BARNES

The Caterlink team spends much time behind the scenes creating menus that feature the dishes that children love, whilst making them as healthy as parents want them to be.

Whilst our cakes and biscuits have always included natural sweeteners such as fruit and vegetables, they also necessarily contained sugar. Over the past term, our chefs have been designing new puddings that contain less than half the sugar of their predecessors. These were on offer at the food showcase at parent consultations in the autumn term and were separately tested by some pupils. Feedback was very positive from both groups and these new puddings now feature on this term's menu.

KEEP IN TOUCH

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

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We are very pleased to share our menu for the spring term 2024 with you and your children. Dishes have been based on feedback from the parent questionnaire, together with pupils' comments from the first gathering of the new Food Focus Group in November.

The group was also given samples of the new healthy puddings that the kitchen team have been designing. It is fair to say that this announcement was greeted with some dismay by our tasters but the cheesecakes, mousses and crunch puddings they tried soon eliminated any concerns. All but one bowl was practically licked clean and the kitchen team received loud vocal approval.

Another request was to limit the choice of soup for the KS2 soup and sandwich day to tomato. Whilst we will continue in our aim of expanding children's palates and so will offer different soups throughout the term, our 'guest soups' will be decided based on feedback from all children, which they can leave via the comments box.

Finally, our packed lunch representatives at Food Focus asked if they could sometimes try the school food on offer at lunchtimes. We would be delighted for them to do so and therefore all children will be told that they can request a taster pot at any time.

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.

DESTINATION DAYS THIS TERM



THEME DAYS THIS TERM



SPRING 2024 MENU

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MEAT FREE MONDAY

TUESDAY

WEDNESDAY

THURSDAY

STREET FOOD FRIDAY

WEEK ONE

4 Jan
22 Jan
19 Feb
11 Mar

Option 1	Tomato & Pepper Pasta Bake	Lamb & Root Vegetable Curry	Roast Chicken, Roast Potatoes & Yorkshire Puds	KS2 Soup & Sandwich Carrot Mash Topped Shepherd's Pie	Meat Feast or Margherita Pizza
Option 2	Black Bean & Vegetable Noodles	Mediterranean Vegetables with Halloumi	Quorn & Vegetable Roast	Creamy Vegetable Bake	Vegetarian Roll with Homemade Chips
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Cherry Cheesecake Yoghurt / Fresh Fruit	Apple & Cinnamon Crumble with Custard Yoghurt / Fresh Fruit	Banana & Chocolate Brownie Yoghurt / Fresh Fruit	Strawberry Mousse Yoghurt / Fresh Fruit	Fruity Flapjack Yoghurt / Fresh Fruit

WEEK TWO

8 Jan
29 Jan
26 Feb
18 Mar

Option 1	Macaroni Cheese with Garlic Bread	Mexican Chicken with Herby Rice	Sausages, Roast Potatoes & Yorkshire Puds	KS2 Soup & Sandwich Beef Lasagne with Garlic Bread	Fish Fingers, Homemade Chips & Tomato Sauce
Option 2	Cauliflower & Lentil Curry with Naan	Moroccan Vegetable Stew with Herby Rice	Vegetarian Sausage, Roast Potatoes & Yorkshire Puds	Vegetarian Moussaka with Garlic Bread	Vegetarian Dippers with Homemade Chips
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Honey Cheesecake Yoghurt / Fresh Fruit	Coconut Biscuit Yoghurt / Fresh Fruit	Pear & Pineapple Crumble with Custard Yoghurt / Fresh Fruit	Chocolate Crunch Dessert Yoghurt / Fresh Fruit	Fresh Apple Flapjack Yoghurt / Fresh Fruit

WEEK THREE

15 Jan
5 Feb
4 Mar
25 Mar

Option 1	Jacket Potato with Beans & Cheese	Meatballs with Spaghetti	Turkey or Gammon, Roast Potatoes & Yorkshire Puds	KS2 Soup & Sandwich Cottage Pie with Sweet Potato Mash	Tandoori Chicken with Yellow Rice
Option 2	Vegetable Lasagne	Vegan Bolognese with Spaghetti	Roasted Vegetable & Lentil Slice with Gravy	Cheesy Leek & Potato Pie	Falafel Stuffed Peppers with Yellow Rice
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Lemon Cheesecake Yoghurt / Fresh Fruit	Chocolate Chip Biscuit Yoghurt / Fresh Fruit	Carrot & Courgette Cake Yoghurt / Fresh Fruit	Butterscotch Pie Yoghurt / Fresh Fruit	Coconut Flapjack Yoghurt / Fresh Fruit

Available Daily • Bread freshly baked on site • Salad selection