

# SPRING 2026 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. Our cakes and biscuits always include natural sweeteners such as fruit and vegetables, and less than 4g of sugar. The Caterlink team and the school are particularly proud of the large range of salads available to children which encourages a diverse daily consumption of fruits and vegetables. In addition, Chef Lisa prioritises incorporating additional vegetables into all her dishes, further enhancing the nutritional value for students.

## 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 Spring Term 2026. Parents had the opportunity to sample our menu at the Autumn Term parent consultations and we are very proud of the quality of food that we are able to offer here at Barnes. Our menus are bespoke, designed by the Caterlink team, staff, pupils and Food Focus group representatives working together. This working group has chosen three destination days this term: Japan (linked to the Y2 history and geography curriculum), Jamaica, and France (linked to our modern foreign language learning). These days are wonderful opportunities for pupils to share their own heritages and to expand their experiences of food. Creating sushi for over 400 pupils always provides a (welcome) challenge for the Caterlink team! In addition, we have three themes during this term: Easter, Chinese New Year and Sparks Book Awards, exploring food from children's books. The menus combine children's favourites with some exciting new additions.

## 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.

# SPRING 2026 MENU

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## MEAT FREE MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FAST FOOD FRIDAY

### WEEK ONE

6 Jan  
26 Jan  
23 Feb  
16 Mar

Option 1	Macaroni & Cheese	Chilli Beef with Tacos	Roast Chicken, Roast Potatoes & Yorkshire Pudding	<b>KS2 Build Your Own Lunch</b> Chicken, Sweet Potato & Cauliflower Curry	Fish Fingers with Crispy Potatoes
Option 2	Jacket Potato with Baked Beans	Feta & Roasted Vegetables with Tacos'	Vegetable Slice, Roast Potatoes & Yorkshire Pudding	Mexican Lentil & Halloumi Vegetable Stew with Basmati Rice	Plant Burger with Crispy Potatoes
Vegetables	Vegetables of the day Wholemeal Tomato Bread	Vegetables of the day	Vegetables of the day Olive Bread	Vegetables of the day Coriander Bread	Vegetables of the day Wholemeal Bread
Dessert	Vanilla Sponge Yoghurt / Fresh Fruit	Cinnamon Twist Yoghurt / Fresh Fruit	Strawberry Jelly Yoghurt / Fresh Fruit	Lemon & Ginger Biscuit Yoghurt / Fresh Fruit	Waffle Yoghurt / Fresh Fruit

### WEEK TWO

12 Jan  
2 Feb  
2 Mar  
23 Mar

Option 1	Crispy Quorn Catsu Curry with Jasmine Rice	Beef Bolognese with Tri Pasta	Chicken Sausages, Roast Potatoes & Yorkshire Pudding	<b>KS2 Build Your Own Lunch</b> Turkey & Broccoli Cheesy Pasta Bake	Tandoori Chicken with Basmati Rice
Option 2	Spring Vegetable Chow Mein	Vegetable & Chickpea Tagine with Basmati Rice	Plant Sausages, Roast Potatoes & Yorkshire Pudding	Plant Balls with Tri Pasta	Vegetable Spring Roll with Vegetable Rice
Vegetables	Vegetables of the day Olive Bread	Vegetables of the day Garlic & Herb Bread	Vegetables of the day Tomato Bread	Vegetables of the day Cheesy Bread	Vegetables of the day Parsley & Tomato Bread
Dessert	Apple & Cinnamon Crumble with Custard Yoghurt / Fresh Fruit	Chocolate Mousse Yoghurt / Fresh Fruit	Raspberry Jelly Yoghurt / Fresh Fruit	Cinnamon & Banana Biscuit Yoghurt / Fresh Fruit	Pancake Yoghurt / Fresh Fruit

### WEEK THREE

19 Jan  
9 Feb  
9 Mar

Option 1	Cheese & Tomato Pizza	Lamb Keema with Basmati Rice	Roast Turkey, Roast Potatoes with Yorkshire Pudding	<b>KS2 Build Your Own Lunch</b> Beef Lasagne	Korean BBQ Chicken with Jasmine Rice
Option 2	Sweet Potato Curry with Yellow Rice	Vegetable Lasagne	Quorn Roast, Roast Potatoes & Yorkshire Pudding	Broccoli & Lentil Pesto Tri Pasta	BBQ Vegetable noodles
Vegetables	Vegetables of the day Coriander Bread	Vegetables of the day Paprika Wholemeal Bread	Vegetables of the day Tomato Wholemeal Bread	Vegetables of the day Garlic & Herb Bread	Vegetables of the day Olive Bread
Dessert	Banana Cake Yoghurt / Fresh Fruit	Butterscotch Mousse Yoghurt / Fresh Fruit	Orange Jelly Yoghurt / Fresh Fruit	Vanilla & Coconut Biscuit Yoghurt / Fresh Fruit	Doughnut Yoghurt / Fresh Fruit

Available Daily • Bread freshly baked on site • Salad selection