

SUMMER 2025 MENUS FOR THE BRASSERIES AT BARNES

The Caterlink team, led by Lisa, is dedicated to providing nutritious and appealing lunches. Our menus are informed by discussions with teachers, parents and pupils, particularly the Food Focus Group, and we continually strive to further improve our school meals offer. The Caterlink team and the school are particularly proud of the large range of salads available to children which encourages the exploration of flavours and textures and promotes a healthy and diverse daily consumption of fruits and vegetables. In addition, Chef Sarah 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
email: info@caterlinkltd.co.uk or call
01892 824604

caterlink
feeding the imagination

We are delighted to share our menu for the summer term. Our menus are informed by discussions with teachers, parents and pupils, particularly the Food Focus Group, and we continually strive to further improve our school meals offer. The new packed lunch options for trips have been very popular with pupils and teachers - the options chosen are more easily stored and transported without impacting the quality of the food; children are eating more on school trips and therefore there is significantly reduced wastage; and our re-usable containers support our school sustainability plan. In addition, the new 'jacket potato station' on a Thursday in KS2 has proved to be a hit with pupils. This term, we will move to our summer offer of 'smoothie and make your own sandwich' (alongside hot meal options) one day a week in KS2. This Thursday offer allows children more choice about what they eat and flavour combinations that they want to explore. When reviewing menus, the Caterlink team and school staff work hard to consider how to offer a balanced diet to pupils (using the Eatwell Guide), how to create opportunities for children to explore new flavours and textures while also providing them with familiar and popular choices, and how to continue to reduce sugar. Notably, this term we have removed cake and flapjacks from our pudding options, thus reducing the sugar content of all puddings to below 4g: our doughnuts contain 2.7g, as do fruit crumbles; jelly contains 1.6g; and our biscuits contain 2g of sugar per portion. Finally, we have 8 exciting new Theme and Destination Days this term: summer picnic, 'build your own burger', fruit day, festival day, Italian food, Turkish, Mexican and food from the Philippines

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.

SUMMER 2025 MENU

MEAT FREE MONDAY

TUESDAY

WEDNESDAY

THURSDAY

STREET FOOD FRIDAY

WEEK ONE

22 Apr
12 May
9 Jun
30 Jun
21 Jul

Option 1	Butternut Macaroni Cheese	Moroccan Lamb Stew with Basmati Rice	Roast Chicken, Roast Potatoes & Yorkshire Pudding	KS2 Sandwich & Smoothie Beef Bolognese	Fish with Boiled Potatoes
Option 2	Sweet Potato Curry with Rice	Tomato Plant (no meat)balls with Pasta Twists	Halloumi, Vegetable & Lentil Slice, Roast Potatoes & Yorkshire pudding	Creamy Courgette Lasagne with Wholemeal Garlic Bread	Southern Vegetable Burger with Boiled Potatoes
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	Frozen Strawberry Yoghurt Yoghurt / Fresh Fruit	Cinnamon Swirl Yoghurt / Fresh Fruit	Mint Chocolate Biscuit Yoghurt / Fresh Fruit	Organic Apple Lolly Yoghurt / Fresh Fruit

WEEK TWO

28 Apr
19 May
16 Jun
7 Jul

Option 1	Spring Vegetable Chow Mein with Noodles	Beef Lasagne with Wholemeal Garlic Bread	Chicken Sausages, Roast Potatoes & Yorkshire Pudding	KS2 Sandwich & Smoothie Jacket Potato with Cheese, Beans or Tuna	BBQ Chicken with Rice
Option 2	Mixed Bean & Halloumi Stew with Basmati Rice	Carrot & Sweet Potato Hotpot	Plant Sausages, Roast Potatoes & Yorkshire Pudding	Vegan Bolognese with Pasta Twists	Chickpea & Red Lentil Curry with Rice
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Fruit Smoothie Yoghurt / Fresh Fruit	Apple & Pear Crumble with Cream Yoghurt / Fresh Fruit	Strawberry Jelly Yoghurt / Fresh Fruit	Doughnut Yoghurt / Fresh Fruit	Butterscotch Mousse Yoghurt / Fresh Fruit

WEEK THREE

6 May
2 Jun
23 Jun
14 Jul

Option 1	Feta & Mixed Pepper Chilli with Tacos	Minced Beef & Onion Pie with New Potatoes	Turkey, Roast Potatoes & Yorkshire Pudding	KS2 Sandwich & Smoothie Chicken & Cauliflower Curry with Yellow Rice	Chicken Goujons with Boiled Potatoes
Option 2	Vegetable Casserole	Roasted Vegetable Gratin	Quorn & Vegetable Roast, Roast Potatoes & Yorkshire Pudding	Creamy Vegetable Pasta Bake with Wholemeal Garlic Bread	Vegetarian Goujons with Boiled Potatoes
Vegetables	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day	Vegetables of the day
Dessert	Rainbow Vegetable Lolly Yoghurt / Fresh Fruit	Raspberry Jelly Yoghurt / Fresh Fruit	Chocolate Mousse Yoghurt / Fresh Fruit	Vanilla & Coconut Biscuit Yoghurt / Fresh Fruit	Cheese & Crackers Yoghurt / Fresh Fruit

Available Daily • Bread freshly baked on site • Salad selection