

# SUMMER 2026 MENUS FOR THE BRASSERIES AT BARNES

The Caterlink team, led by Lisa, is dedicated to providing nutritious and appealing lunches. The Caterlink team and the school are particularly proud of the large range of salads available to children which 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. This term, Head Chef, Lisa, and our DT subject lead, Mr Parkin, have led cooking assemblies for KS1 and KS2. Lisa modelled how to make smoothies - which appeared on our menu that day - and was able to discuss food safety with pupils and demonstrate safe cutting skills under the visualiser. The children were enthralled!

## 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

**caterlink**  
feeding the imagination

We are delighted to share our menu for the summer term. 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 and increase fibre. Our wonderful Food Focus Group, comprising pupils from Years 3-6, plays an active part in menu planning. They meet the week before menus are drafted, bringing comment and opinion from their peers. It is always a lively discussion (accompanied by tasters from the new menu). The children also choose the four destination and theme days for the term which, where possible, they try to link to learning themes. We are delighted that Rwanda, home of our link school, was suggested for 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.

## DESTINATION DAYS THIS TERM



## THEME DAYS THIS TERM



# SUMMER 2026 MENU

## MEAT FREE MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY FAVOURITES

<b>WEEK ONE</b> 13 Apr 5 May 1 June 22 Jun 13 Jul	Option 1	Butternut Squash Macaroni & Cheese	Mexican Chicken with 50/50 Rice	Chicken Sausages, Roast Potatoes with Gravy	Lamb & Coconut Curry with Basmati Rice	Salmon Fish Fingers with Crispy Potatoes
	Option 2	Lentil & Cauliflower Curry	Vegan Chilli with 50/50 Rice	Plant Sausage, Roast Potatoes with Gravy	Jacket Potato with Cheese & Beans	Tomato & Cheese Puff with Crispy Potatoes
	Vegetables	Vegetables of the day Wholemeal Garlic Bread	Vegetables of the day Herbed Bread	Vegetables of the day Olive Bread	Vegetables of the day Coriander Bread	Vegetables of the day Tomato Bread
	Dessert	Carrot & Courgette Cake Yoghurt / Fresh Fruit	Apple & Berry Crumble Yoghurt / Fresh Fruit	Cherry Cheesecake Yoghurt / Fresh Fruit	Coconut Biscuit Yoghurt / Fresh Fruit	Apple Fruit Lolly Yoghurt / Fresh Fruit
<b>WEEK TWO</b> 20 Apr 11 May 8 Jun 29 Jun 20 Jul	Option 1	Cheese & Tomato Pizza	Thai Green Curry with Jasmine Rice	Turkey, Roast Potatoes & Yorkshire Pudding	Roman Meatballs with Tri Pasta	BBQ Chicken with Herbed 50/50 Rice
	Option 2	Pesto & Broccoli Tri Pasta	Vegan Cottage Pie	Roasted Quorn, Potatoes with Yorkshire Pudding	Falafels with White Rice	Ratatouille with Herbed 50/50 Rice
	Vegetables	Vegetables of the day Parsley Bread	Vegetables of the day Garlic & Herb Bread	Vegetables of the day Tomato Bread	Vegetables of the day Olive Bread	Vegetables of the day Wholemeal Bread
	Dessert	Apple Sponge Yoghurt / Fresh Fruit	Pear & Chocolate Crumble Yoghurt / Fresh Fruit	Fruit Jelly with Mandarin' Yoghurt / Fresh Fruit	Honey Biscuit Yoghurt / Fresh Fruit	Cheese & Crackers Yoghurt / Fresh Fruit
<b>WEEK THREE</b> 27 Apr 18 May 15 Jun 6 Jul	Option 1	Plant Meatballs with Tri Pasta	Sweet & Sour Chicken with 50/50 Rice	Roast Chicken, Potatoes & Yorkshire Pudding	Beef Lasagne	Beef Burger with Crushed New Potatoes
	Option 2	Sweet Chilli Noodles	Vegetable Lasagne	Butternut Squash Slice, Potatoes with Yorkshire Pudding	BBQ Quorn with 50/ 50 Rice	Plant Burger with Crushed New Potatoes
	Vegetables	Vegetables of the day Herbed Bread	Vegetables of the day Wholemeal Bread	Vegetables of the day Olive Bread	Vegetables of the day Garlic Bread	Vegetables of the day Sunflower Seed Bread
	Dessert	Pear & Raisin Sponge Yoghurt / Fresh Fruit	Sticky Toffee Crumble Yoghurt / Fresh Fruit	Butterscotch Mousse Yoghurt / Fresh Fruit	Fresh Orange & Cocoa Biscuit Yoghurt / Fresh Fruit	Pancake Yoghurt / Fresh Fruit

Available Daily • Fresh fruit • Wholemeal bread freshly baked on site • Salad selection