

## Your New Spring / Summer Menu is here!

**YOUR NEW SPRING SUMMER MENU HAS ARRIVED!**

Get ready for a menu packed with summery goodness, perfect for those hot, sunshine-filled months!

The menu will go live on ParentPay after the Easter half-term and features a mix of beloved classics and exciting new additions.

We're especially thrilled to welcome back the hugely popular Greek-inspired food concept **Yamas!** with some delicious new dishes! More detail on these below

Spring Summer 2025	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK ONE</b> 21/04/2025 12/05/2025 09/06/2025 30/06/2025 21/07/2025 15/09/2025 06/10/2025	<b>Option One</b> Maaroni Cheese Tomato and Lentil Pasta <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Apple Flapjack	<b>Option One</b> BQ Chicken Piza with Salads Mild Mexican Chili with Rice <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Summer Lemon Cake	<b>Option One</b> Halal Chicken Sausage, Roast Potatoes & Gravy Roasted Quorn, Roast Potatoes, & Gravy <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Fruit Platter	<b>Option One</b> Beef Spaghetti Bolognese <b>NEW</b> Chefs Special Chickpea Curry with Rice <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Savoury Cheese Scone	<b>Option One</b> Finfingers with Chips & Tomato Sauce Cheese & Bean Pasty with Chips & Tomato Sauce <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Strawberry Jolly with Mandarins
<b>WEEK TWO</b> 28/04/2025 19/05/2025 16/06/2025 07/07/2025 01/09/2025 22/09/2025 13/10/2025	<b>Option One</b> Lentil and Sweet Potato Curry with Rice Cheese and Tomato Piza with Salads <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Iced Vanilla sponge	<b>Option One</b> Halal Chicken Hot Dog with Wedges & Tomato Sauce Vegan Hot Dog with Wedges & Tomato sauce <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> NEW Strawberry and Apple Crumble with Custard	<b>Option One</b> Roast Chicken, Stuffing, Roast Potatoes, & Gravy Vegetable Soba Roast, Stuffing, Roast Potatoes & Gravy <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Freshly Chopped Fruit Salad	<b>Option One</b> Chefs Special Chicken and Chickpea Korma with Rice Spaghetti and Meatballs <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Peaches and Ice Cream	<b>Option One</b> Battered Fish with Chips & Tomato Sauce Cheese and Tomato Quiche with Chips <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Vanilla Shortbread
<b>WEEK THREE</b> 05/05/2025 02/06/2025 23/06/2025 14/07/2025 08/09/2025 29/09/2025 20/10/2025	<b>Option One</b> Smoky Bean Burger with Potato Wedges Classic Vegan Bolognese <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Pear & Cocoa Upside Down Cake	<b>Option One</b> NEW Green Thai Chicken Curry with Rice <b>NEW</b> Chefs Special Five Bean Jollof rice <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Cheese and Crackers	<b>Option One</b> Roast Turkey, Stuffing, Roast Potatoes & Gravy Veg Wellington, Roast Potatoes & Gravy <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Fruit Medley	<b>Option One</b> <b>YAMAS!</b> NEW Beef Greek Macaroni Pastitsio with Greek Salad and Tzatziki Spinach and Cheese Whirl with Rice, Greek Salad and Tzatziki <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Jam and Coconut Sponge	<b>Option One</b> Breaded Fish and Chips All Day Vegetarian Breakfast <b>Vegetables</b> Vegetables of the Day <b>Dessert</b> Oaty Cookie
<b>MENU KEY</b> Available Daily - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection - Fresh fruit and Yoghurt	Added Plant Protein	Wholemeal	Vegan	Chef's special	<b>ALLERGY INFORMATION:</b> If you would like to know about particular allergens in foods please ask a member of the catering team 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 kitchen it is not possible to completely remove the risk of allergen cross contact.

### A Taste of Greece with Yamas!

We're reintroducing Yamas!, our Greek-inspired food concept, featuring two exciting new dishes! Greek cuisine is known for its fresh ingredients, bold flavours, and comforting meals - so get ready to say "Opa!" (Hooray!) and enjoy a delightful taste of the Mediterranean!

#### Greek Macaroni Beef Pastitsio

Love lasagne? You'll love Pastitsio! This classic Greek dish layers tender macaroni with a rich beef and tomato sauce, topped with a creamy béchamel. Similar to lasagne but with macaroni instead of pasta sheets, it's a comforting, cheesy favourite with a Mediterranean twist.

#### Spinach and Cheese Whirl with Rice

Inspired by Spanakopita, this dish features flaky pastry filled with spinach, creamy cheese, and herbs, baked to golden perfection and served with rice. A delicious, Greek-inspired vegetarian option!



# Information

## Introducing Our New Spring/Summer Menu!

We're excited to bring you our brand-new Spring/Summer 2025 menu, created with input from parents, schools, and pupils! We listened to your feedback asking for more variety and have worked hard to develop a menu that offers a greater range of cuisines and flavours into every school day.



This menu focuses on freshness, seasonality, and variety, perfect for the lighter, brighter months ahead. In response to your suggestions, we've included a wider selection of dishes, giving children the chance to enjoy different cuisines on the same day, while still keeping their beloved favourites.

We've kept popular classics like Roast Chicken, Fish & Chips, and Macaroni Cheese, while also introducing exciting new dishes such as Green Thai Chicken Curry and as above the new Greek Macaroni Beef Pastitsio. This balance of familiar favourites and new flavours allows children to enjoy a wider variety of meals while still feeling comfortable with their choices.

## Caterlink are offering Biscuit Making Classes

Book up to 3 classes per day, please let us know if you would like to book a session, We can also make the sessions Themed. The sessions have had great feed back.

Contact your Area Team for more Info



DO YOU KNOW ABOUT... **FREE** UNIVERSAL INFANT SCHOOL MEALS?

EVERY child in Reception, Year 1 and Year 2 can have a cooked school lunch

**FRESHLY MADE HEALTHY NUTRITIOUS** at absolutely no cost to you! - funded by the Government

Please contact your school for more information! **caterlink**

### My caterlink School Lunch

#### Roast Dinner

- Water is served with all our meals
- All our meals contain a portion of carbohydrates and a portion of protein. All meals are portioned in line with the School Food Standards regulations.
- We work with local butchers to ensure our meat is sourced in the UK and has Red Tractor Assurance
- Two different vegetables are offered with all our meals. Totalling at 50g.
- Salad is available each day, with five different vegetables on offer!
- We provide homemade desserts, lots of which are made with 50% fruit to count toward the 5-a-day guidelines.
- Flapjack
- A dessert of fruit & yoghurt is also offered daily.
- I contain hidden wholegrains for fibre!
- 50/50 wholemeal bread is freshly baked everyday in our kitchens and served alongside our meals for children to enjoy.

Scan the QR code to explore the School Food Standards we adhere to.

**caterlink** feeding the imagination

