WHAT'S FOR LUNCH THIS AUTUMN/WINTER?

Caterlink is an award-winning food service provider, catering for schools across the country.

In Brighton & Hove we are passionate about providing your children with freshly prepared school lunches that are true to Caterlink's fresh food heritage . Our menus are nutritionally analysed to ensure they meet the School Food Standards required . Across Brighton & Hove we use locally based food providers for our meat products, fruit and vegetables. All of the meats used are UK-based Red Tractor products and are delivered in fresh by local farm-assured butchers, including our farm assured burgers and sausages. Our menu for Brighton & Hove is accredited to the Soil Associations Food For Life Silver standard.

KEEP IN TOUCH

You can keep up to date with what's going on across Brighton & Hove school meals by visiting our web site:
https://caterlinkltd.co.uk/my-caterlink
Here you'll find the latest news and information about our current menus and our upcoming theme days. You can also get in touch through our Contact Us page. We appreciate all feedback on our service.

Office Tel: 01273 417169

FREE SCHOOL MEALS

Don't forget if your child is in Reception, Year 1 or Year 2, they can enjoy a meal each day without charge, irrespective of income. However, you still need to register if you are entitled to means -tested Free School Meals: this is important and helps school funding.

Low Income - Are you missing out? To check if you are entitled to Free School Meals entitlement ask at your school office or call **01273 293497** for more information. Apply online at **www.brighton-hove.gov.uk/onlinefreeschoolmeals**

RECRUITMENT

We are always looking for new talented team members. If you are interested in joining Caterlink, or joining our apprenticeship scheme, please visit our web site and get in touch!

https://caterlinkltd.co.uk/jobs -careers/

or email
hrsupport@caterlinkltd.co.uk

ALLERGY INFOMATION

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 kitchens it is not possible to completely remove the risk of cross contamination.

caterlink
feeding the imagination

Freshly Baked Bread, Salad, Yoghurt and Fruit available daily.

Brighton & Hove Autumn/Winter Menu 2026

caterlink feeding the imagination

(V) Vegan
Wholemeal

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 2.11 23.11 14.12 18.1 8.2 8.3	Main	Macaroni Cheese	Chicken & Lentil Gravy Pie with Mashed Potato	Roast Chicken Breast & Stuffing with Roast Potatoes & Gravy	Farm Assured Beef Burger with Pasta Salad	MSC Fishfingers or Salmon Fishcake with Chips & Homemade Tomato Sauce
	Vegetarian	Vegetable Pasty with Homemade Jacket Wedges (V)	Veggie Mince Bolognaise (V)	Mediterranean Gratin with Roast Potatoes & Gravy (V)	Marinated Quorn Fillet with Jollof Rice	Vegan Sausage with Chips & Homemade Tomato Sauce (V)
	Jacket Potato	Baked Beans (V)	Cheese	Tuna Mayonnaise	Baked Beans (V) & Cheese	Cheese
	Vegetable	Carrots & Sweetcorn	Peas & Cauliflower	Broccoli & Carrots	Sliced Carrots & Sweetcorn	Peas & Baked Beans
	Dessert	Fruity Shortbread (V)	Golden Cookie (v)	Peaches (V) with Ice Cream or Vegan Custard	Apple Crumb Cake with Custard or Golden Cookie (V)	Oaty Cookie with Fruity Friday(V)
WEEK TWO 9.11 30.11 4.1 25.1 22.2 15.3	Main	Homemade Cheese & Tomato Pizza	Sticky Chicken Noodles	Roast Turkey & Yorkshire Pudding with Roast Potatoes & Gravy	Pork Sausage Roll with Homemade Wedges	Breaded Fish with Chips & Homemade Tomato Sauce
	Vegetarian	Mexican Chilli with 50:50 Rice(V)	Vegan Quorn Sausages with Mashed Potato & Gravy	Sweet Potato & Spinach Tart (V) with Roast Potatoes & Gravy	Vegetable Lasagne or Wholemeal Pasta with a Vegetable Tomato Sauce (V)	Falafel with Chips & Homemade Tomato Sauce (V)
	Jacket Potato	Baked Beans (V)	Baked Beans (V) & Cheese	Cheese	Tuna Mayonnaise	Cheese
	Vegetable	Carrots & Peas	Broccoli & Sweetcorn	Sliced Carrots & Cabbage	Sweetcorn & Coleslaw	Peas & Baked beans
	Dessert	Gingerbread Cookie (V)	Fruit Jelly with Mandarins (V)	Chocolate & Banana Oaty Square (V)	Sticky Toffee Apple Crumble with Custard or Vegan Custard (V)	Vanilla Shortbread with Fruity Friday (V)
WEEK THREE 16.11 7.12 11.1 1.2 1.3 22.3	Main	Pork Sausages with Mashed Potato & Gravy	Wholewheat Penne Pasta Beef Bolognaise	Roast Chicken Breast & Stuffing with Roast Potatoes & Gravy	Homemade Cheese & Tomato Pizza	MSC Fishfingers with Chips & Homemade Tomato Sauce
	Vegetarian	Quorn & Lentil Curry with 50:50 Rice(V)	Vegetable Fajitas with Paprika Wedges (V)	Roast Quorn & Stuffing with Roast Potatoes & Gravy (V)	Veggie Mince Bolognaise	Mexican Bean Roll with Chips & Homemade Tomato Sauce (V)
	Jacket Potato	Baked Beans (V) & Cheese	Tuna Mayonnaise	Cheese	Baked Beans (V)	Cheese
	Vegetable	Carrots & Peas	Broccoli & Sweetcorn	Carrots & Cabbage	Sweetcorn & Roasted Winter Vegetables	Peas & Baked Beans
	Dessert	Apple Flapjack with Peaches (V)	Cornflake Tart with Custard or Jam Tart with Vegan Custard (V)	Jelly(V) With Ice Cream or Vegan Custard (V)	Banana Cake or Chocolate & Banana Oaty Square (V)	Chocolate Cookie with Fruity Friday (V)
	Packed Lunch	Hot Vegan Sausage Baguette	Tuna Mayonnaise Baguette	Roast Meat Baguette	Cheese & Cucumber Baguette	Hot Pork Sausage Baguette