



**The Ferrers  
School**



**Meridian  
Trust**

July 2024

Dear Parents and Carers,

We are writing to you let you know of a change in our school catering services.

After a thorough selection process, Caterlink has been chosen as Meridian Trust's new catering provider, effective from August 1st 2024.

Our school is proudly part of Meridian Trust, and we are excited about the high-quality, nutritious meals Caterlink will bring to our students starting this September.

Caterlink are a major provider of catering and school meals services to schools and multi-academy trusts in the local area and nationally. Their expertise and commitment to healthy, delicious meals make them an excellent choice for our students.

**What to expect:**

Caterlink has shared some important information that we believe will be helpful for you and your child. We have added to this letter.

- *Welcome posters:* An introduction to Caterlink and their commitment to providing excellent school meals.
- *Example menus for the Autumn term:* A diverse menu that includes a variety of healthy options. There will be an inclusive food offer available at both mid-morning break and during lunch ensuring that all of our students have options to enjoy that suit their specific needs and choices.

**Cost and payment:**

The tariff for the new term will be £2.60 (Paid/Universal Infant Free School Meals (UIFSM) and Free School Meals (FSM)). Payment will be made Parent Pay/WisePay as now, so no change to the payment process for you is anticipated.

**Religious requirements:**

Advice is offered from Caterlink regarding halal meals and other religious requirements based on each of our schools' requirements to ensure school meals are suitable for all students.

We are working closely with Caterlink to ensure a smooth transition and are confident that our students will enjoy the nutritious meals provided. All catering staff at the school will transfer to the new contractor in line with TUPE regulations.

Further information on Caterlink is available here- <https://caterlinkltd.co.uk/>

Yours sincerely,

Mrs A. Smith  
Principal



Welcome to



Check out the benefits of a Caterlink school meal below or get in touch for more information!

- **Freshly prepared dishes daily** – We pride ourselves on using the highest quality products, using highly trained teams to prepare and cook fresh dishes daily using raw ingredients to assemble tasty, nutritious dishes. Check out our menus [www.caterlinkltd.co.uk](http://www.caterlinkltd.co.uk)
- **Local Supply** – We use both local suppliers and locally grown produce wherever possible within our menus, limiting food miles and maximising freshness! Using UK suppliers to purchase our goods.
- **Innovation in Menu Planning** – Exceeding the Children's Food Trust recommendations, Caterlink have reduced the sugar within our desserts, ensuring that all contain 6.5g of free sugars or less, and our menus are accredited by Food for Life Served Here.
- **Helping to save the planet** - We have developed a number of 50% plant-based protein dishes to our menus - these are a good source of protein and help reduce greenhouse gasses vs. using meat and dairy.
- **Plastic Reduction** – We're industry leaders in reducing plastic and have removed clingfilm from our primary school kitchens, removed all single use plastics from point of service, plus reduced packaging from our suppliers and train our teams in sustainability.





## Our Extra Touches



- **Supportive** - Caterlink offer our catering teams a supportive working environment in which they can develop and flourish, with benefits including a host of professional qualification opportunities, access to various physical and mental health support programmes, plus a range of awards and events that celebrate their successes.
- **Refreshing** - We want every child to actively choose a school meal, and as everyone first eats with their eyes, we invest in service ware to ensure attractive presentation of our meals
- **Engaging** - We are committed to actively engaging with both pupils and parents throughout the school year, highlighting the many benefits of a school meal and responding to their feedback to help us maximise uptake and ensure your pupils are properly fuelled to achieve their potential.
- **Community minded** - From funding kitchen gardens at schools through our very own registered charity, to delivering cookery workshops that empower parents to embrace the benefits of fresh food more regularly, Caterlink are committed to supporting your local communities to add even more value to the services we provide
- **Great Value** - Our meals are great value for money, with independent research proving that they are significantly cheaper than the average packed lunch of equal nutritional value.
- **Added benefits** - Our Development Team will offer a choice of exciting and engaging added benefit sessions including pizza making & bread making, healthy eating assemblies, summer smoothie making and parent menu taster sessions

### Get in Touch

You can get in-touch with us through our web site: [www.caterlinktd.co.uk](http://www.caterlinktd.co.uk)



WEEK ONE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN #1

  
Crunchy Crouton  
Mac & Cheese

Beef Enchilada  
with Rice 

Roast Gammon, New  
Potatoes, Seasonal  
Vegetables & Gravy

  
Jerk Chicken with Rice  
and Peas and Pineapple  
Slaw

Chip Shop Fish or  
Sausage with  
Chips, Mushy Peas  
and Gravy/ Curry  
Sauce

MAIN #2

  
Bang Bang  
Cauliflower Mac &  
Cheese

Quorn Chilli Loaded  
Wedges 

Roasted Vegetable  
Filo Pastry Tart  
with New Potatoes  
& Seasonal  
Vegetables 

  
Curried Squash,  
Sweet Potato &  
Butterbean Stew with  
Rice and Peas &  
Pineapple Slaw 

Chip Shop Vegan  
Sausage with  
Chips, Mushy Peas  
and Gravy/ Curry  
Sauce 

HANDHELD

Chicken Wings

Sausage Roll

Chicken Wrap

Bacon & Cheese  
Flatbread

Veggie Pitta Pizza

BOWLED  
OVER

Rice Bowl

Pasta Kitchen

Vegetarian  
Noodle Street

Loaded Nachos

Pasta Kitchen

MODERN  
BAKERY

Pineapple Upside  
Down Cake

Chocolate Crunch  
Cake

Summer Fruit Crumble  
with Custard

Warmed Jamaican  
Ginger Cake with Ice  
Cream or Custard

Iced Sponge Cake

SUPER SPUDS

DON'T FORGET ABOUT OUR BAKED  
POTATOES WITH A VARIETY OF TOPPINGS  
FOR YOU TO CHOOSE FROM!

SOUP STATION

COME AND TRY OUR HOME-  
MADE SOUPS, AVAILABLE DAILY!

MENU KEY

-  - IM VEGAN!
-  - ADDED PLANT  
POWER

ALLERGIES

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU  
HAVE AN ALLERGY AND NEED TO KNOW WHAT'S  
INSIDE OUR FOOD DISHES. THEY WILL ADVISE  
YOU OF YOUR AVAILABLE CHOICES.



WEEK TWO

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN #1

Vegetable Chow Mein

**YAMAS!**  
Chicken Souvlaki with  
Greek Salads

Sausage and Red Onion  
Chutney Hot Baguette  
with Roasted New  
Potatoes

**VEGETARIAN**  
Chicken Tikka Masala  
with Rice

Breaded Fish, Chips &  
Garden Peas

MAIN #2

Sweet and Sour  
Vegetables with Rice

**YAMAS!**  
Feta, Honey and  
Spinach Parcel with  
Greek Salads

Vegan Sausage and Red  
Onion Chutney Hot  
Baguette with Roasted  
New Potatoes

**VEGETARIAN**  
Sweet Potato, Chickpea  
& Spinach Curry with  
Rice

Cheese and Leek  
Frittata with Chips and  
Garden Peas

HANDHELD

Selection of Paninis

Sausage Roll

Chicken Wrap

Bagel Pizza

Chicken Quesadilla

BOWLED  
OVER

Rice Bowl

Pasta Kitchen

Noodle Street

Pasta Kitchen

Loaded Nachos

MODERN  
BAKERY

Chocolate Sponge  
Pudding

Custard Tart with Mixed  
Berry Compote

Sticky Toffee Apple  
Crumble and Custard

Jam and Coconut  
Sponge

Oaty Flapjack

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