

Welcome to Caterlink

**WE ARE VERY EXCITED TO BE
WORKING IN PARTNERSHIP
WITH CATERLINK
FROM FEBRUARY 2026!**

Caterlink
FEEDING THE IMAGINATION



**Great
Learners
Trust**

Inspiring Excellence | Empowering Futures



FULLED BY **PASSION**
DRIVEN BY **PRIDE**
POWERED BY **PEOPLE**

CORE VALUES | **caterlink**
feeding the imagination

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INTRODUCTION

Dear Parents and
Carers,

IT STARTS WITH **QUALITY**
IT ENDS IN **EXCELLENCE**

CORE VALUES | QUALITY | **caterlink**
feeding the imagination



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TEL: 01273 834444 | WWW.CATERLINK.CO.UK

FOOD

PERCEPTION

WELL

WASH

WASH

WASH

WASH

WASH

WASH

WASH

WASH

WASH

WASH

WASH

WASH

WASH

WASH

WASH

Caterlink are very **responsive** to the needs of the schools and contract, and any issues or queries are resolved swiftly. The Caterlink team clearly take **pride** in their work, as attested to by the reports and feedback from the schools. Most importantly, the **children enjoy** the healthy meals that are provided.

Fifi Mills - Senior Contracts Officer -
Achieving for Children RBWM



What about **you?**

Tell us what **perception** means to you!

caterlink
Feeding the Imagination

25 YEARS OF EXCELLENCE IN SCHOOL FOOD



Originally established in 1999 as a modest catering enterprise in Kent, Caterlink has undergone significant growth over the past 25 years. Today, the company is dedicated exclusively to serving clients within the state education sector, providing fresh and nutritious food to more than 650 clients across over 1,600 locations. Caterlink is proud to deliver in excess of two million meals each week, supporting a diverse portfolio that includes standalone contracts, an expanding number of Multi Academy Trusts—both small and large—and several Local Authority Group contracts. The company places a high value on long-term partnerships and is honoured to have maintained relationships with many schools exceeding 15 years.

25+

**Years of
Experience**

**Holding true to
our founding
principles**

1,600

+

**Schools
Trusted
Partner
Nationwide**

350k

**Meals per
day**

**Served across the
UK**

IT'S ALL ABOUT OUR FOOD, PEOPLE & CUSTOMERS



At the heart of our business are three core pillars that drive our commitment to excellence: **our food**, **our people**, and **our customers**.

Caterlink is proud to have been the first UK contract caterer to receive the Soil Association's Food for Life Catering Mark, and we continue to collaborate with the Food for Life Partnership, recently becoming the first UK caterer to achieve full accreditation at the silver standard for 100% of our primary schools. Our menus will therefore always meet, at a minimum, the Silver Food for Life standard and comply with government requirements for school food.

We maintain a flexible approach to accommodate specific local needs and ensure our food offers include a comprehensive range of vegetarian and vegan options.

The safety of our customers is our highest priority. We are proud to work closely with the Natasha Foundation and have been recognised for our achievements in this area by receiving the LACA & Natasha Allergy Research Foundation Allergy Management Award in 2024.

INTRODUCING OUR GLT TEAM:



Craig Marston - Regional Director

Craig is a senior commercial leader with over 30 years of experience delivering growth, operational excellence, and long-term client partnerships across complex, multi-site environments. He brings a strong blend of strategic thinking and practical execution, with a track record of improving performance, strengthening client relationships, and leading high-performing teams.



Mark Harrison - Operations Director

As the Trust lead for Caterlink working with GLT, I bring 29 years of knowledge and experience within the Catering Industry with the last 11 of those specialising in the state education sector. Working towards feeding the imagination of pupils across my portfolio to allow them to succeed in all aspects of their daily school lives as well as leading the Caterlink team working in Partnership in delivering great food and service daily.

INTRODUCING OUR GLT TEAM:



Suzanne Kench Group Manager

Our Day-to-Day lead for the Great Learners Trust, working closely with our teams at each school as well as our clients to bring the daily lunches we serve and the dining experience to life. Suzanne has a tested track record in delivering great standards across multiple schools with a big smile and can do attitude.



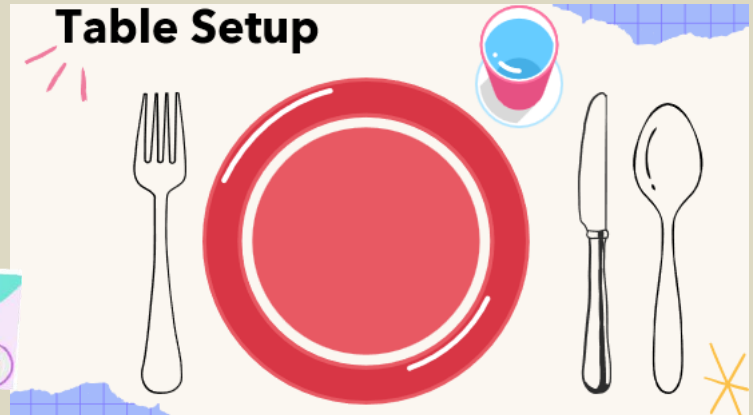
Nigel Joliffe - Development Chef

As the Craft Lead for the Great Learners Trust, Nigel uses his vast experience in the education industry to nurture and develop our teams to being out the best of them to deliver tasty nutritious food and taking them on a culinary journey around the world. When Nigel isn't working with the teams you can find him delivering added benefit sessions such as Taste and Sensory sessions and delivering our famous Knife and Fork sessions to support the youngsters to obtaining their knife and fork licence.



Great Learners Trust and Caterlink are passionate about working with all our KS1 children to help them achieve their Knife and Fork licence as part of the added benefit and educational sessions.

KNIFE AND FORK SKILLS



- We use red tractor certified meat

Our fruit and veg
is locally supplied

We use Fairtrade cocoa powder

All contain a portion of carbohydrates and a portion of protein

Many of our dishes contain hidden wholegrains to increase fibre

salads are available
daily, with freshly baked
50/50 bread



Scan our QR code to find out more!

[illegible]

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.

Our menu features MSC
certified sustainable fish

We use eggs from free range chickens

We use RSPCA Assured poultry

We serve fresh
drinking water with
every meal

Allergy statement

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
 food and drink solutions

Caterlink is passionate about delivering quality food to our customers daily with balance and nutrition at the heart of our menus, to ensure this we are proud to be the market leaders in only offering Food For Life Silver standard menus across all our Primary Schools.



What's on Offer Daily from our Menu?

Our 3 Week Menu is on the next page for you to see what delicious dishes will be on offer from the 19/02/2026

- Every day you can choose between two hot main meals, one of which is vegetarian
- You can also select a Freshly Baked Potato or Sandwich with various fillings
- We offer a Halal and Non-Halal option for each of our Meat Main Courses.
- All of our meals are served with homemade bread and salad bar daily
- Children can choose a scrumptious pudding of the day or fresh fruit or yoghurt daily
- We offer 2 fresh vegetables daily to accompany all of our main dishes.



SPRING SUMMER MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 23/02/2026 16/03/2026 20/04/2026 11/05/2026 08/06/2026 29/06/2026 20/07/2026 14/09/2026 05/10/2026	Option One	Macaroni Cheese (V)	Phat Pasty Pork Sausage Roll or Halal Chicken Hot Dog with Potato Wedges	Roast Chicken*, Stuffing, Roast Potatoes & Gravy	Spaghetti Bolognaise*	Pollock Fishfingers or Salmon Fish Fingers with Chips & Tomato Sauce	 Whole grain  Vegan (V) Vegetarian * Halal Option Available
	Option Two	 Chickpea Curry with Rice 	 Mild Mexican Chilli with Rice 	 Roasted Quorn, Roast Potatoes, & Gravy	 Smokey Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce (V)	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	NEW Banana Mousse	Orange Drizzle Cake (V)	Peach Crumble with Custard (V) 	 Apple Flapjack 	 Strawberry Jelly with Mandarins	
WEEK TWO 02/03/2026 23/03/2026 27/04/2026 18/05/2026 15/06/2026 06/07/2026 01/09/2026 21/09/2026 12/10/2026	Option One	Cheese & Tomato Pizza with Summer Mixed Salad (V) 	Beef Chilli* with Rice & Sweetcorn & Cucumber Salsa 	Roasted Pork or Halal Chicken Sausage, Roast Potatoes & Gravy	Greek Chicken* Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	 Vegan (V) Vegetarian * Halal Option Available
	Option Two	 Lentil & Sweet Potato Curry with Rice 	 Spaghetti & Meatballs in a Tomato Sauce	 Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad (V)	NEW Cheesy Broccoli Frittata with Chips (V)	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Iced Vanilla Sponge (V)	Peaches & Ice Cream (V)	Eves Pudding (V)	Jam & Coconut Sponge with Custard (V)	 Oaty Cookie 	
WEEK THREE 09/03/2026 13/04/2026 04/05/2026 01/06/2026 22/06/2026 13/06/2026 07/09/2026 28/09/2026 19/10/2026	Option One	 Tomato Pasta	Beef Burger* with Potato Wedges & Rainbow Slaw	Roast Chicken*, Mashed Potatoes & Gravy	Chef Shilpa's Chicken* Korma with Rice 	Fishfingers with Chips & Tomato Sauce	 Vegan (V) Vegetarian * Halal Option Available
	Option Two	 Aubergine & Potato Curry with Rice 	 Mexican Bean Roll with New Potatoes & Rainbow Slaw	 Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	All Day Vegetarian Breakfast (V)	Cowboy Sausage and  Bean Hotpot	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Pineapple Upside Down Cake (V)	Cheese & Crackers (V)	 Apple & Raisin Flapjack 	Strawberry and Apple Crumble with Custard (V) 	 Vanilla Shortbread	
AVAILABLE DAILY:		Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

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 allergen cross contact.

What do I need to do if my Child has Allergies?



ONLINE ALLERGEN & INTOLERANCE FORM

At Caterlink the safety of our pupils is our number one priority, and we take catering for customers with food allergies and intolerances very seriously.

The below information details how to complete our online form for pupils who require a special diet menu due to allergens, intolerances or medical conditions.

STEP 1 You can request a special diet menu by completing our online Allergy & Intolerance Form - [CTL - Food Allergy & Intolerance Form V2](#)

This needs to be submitted with supporting medical evidence from an NHS professional (a GP/consultant or registered dietitian). This can be a letter, copy of medical notes, an Allergy Action Plan signed by a medical professional or a screenshot from the NHS app. Medical evidence is an industry-wide requirement, recommended by the Lead Association for Catering in Education (LACA).

Please ensure that when you enter the school name that the postcode listed is correct for the school's address.

STEP 2 Whilst waiting to see if a special diet menu has been approved any children with food allergies or intolerances can be provided with a 'safe meal' - jacket potato with baked beans, vegetables and fresh fruit salad (if suitable for the pupil's allergies).

If you would like your child to have a 'safe meal' please let your school know.

STEP 3 The Caterlink team will review the request and check that it is safe to cater for using the LACA Special Diet Risk Analysis Process for Caterers where required. The risk analysis looks at the pupil's requirements, the medical evidence, the capability of the kitchen facilities and the school environment to determine if the request is low, medium or high risk.

STEP 4 If deemed safe to cater for our Caterlink nutrition team will then develop the special diet menu, with at least one suitable meal option daily. This can take up to four weeks from receiving all of the information required.

Should your child's allergies or intolerances change, you should request the link from the school and choose 'Updated Request'.

If your child has become allergic or intolerant to additional foods, please ring the school immediately and request a safe meal.

At Caterlink the safety of our pupils is our number one priority, and we take catering for our customers with food allergies and intolerances very seriously.

If your child has an allergy, Caterlink will need to be informed of this, even if the previous caterer was aware.

The way to inform us is to click the link below or via our allergy flyer sent via the school (the form to the left is what to look out for. We will require medical evidence, which you can upload via the form.

Once this has been received and reviewed, we will then produce a special diet menu to share with you to approve. Until we have the medical evidence, we will provide a safe meal of a Jacket Potato and fruit (depending on the allergies)

[CTL - Food Allergy & Intolerance Form V2](#)

How do I order an Allergy Meal?

Once you have received your special diet menu (example below) you will be ready to order an allergy meal via ScoPay.

- To place a meal order for an allergy meal, you will need to log in via the ScoPay portal
- Follow the steps in the how to order section of this booklet
- Scroll through the Meal options and select one of the following depending on the menu available on that day which will be one of the following, Allergy Option 1, Allergy Option 2 or Allergy Alternative Option. Please refer to the weekly dates and the day of the week when placing your order on the special diet menu provided, as this is what our kitchen teams will be reviewing

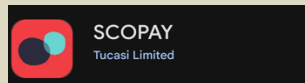
		Allergy/Intolerance Menu				
		Allergy / Intolerance: Child Name/Names/Area :		Milk Free		
		Dates / Term:		Jo Blogs		
		SAMPLE MENU				
		Implementation Date:				
		19/02/2026				
PLEASE READ BEFORE SERVING		Only recipes with a corresponding code listed on the menu should be served to the pupil. Do not make any amendmtns to the special diet menu or offer any additional dishes. If the code for the dishes is on the menu but on a different day, the menu item is suitable for the allergies mentioned in the title, e.g. Fishfingers can be served on a Tuesday even if they are on a Friday on the menu. *All recipe codes are given in bold (e.g., F1G - to find the primary recipe on Sharepoint start your search with the letters PRI - e.g., PRI1F).				
DATES	WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
23/02/2026 16/03/2026 20/04/2026	Option 1	V237 V225 Plant Balls in Tomato Sauce with SD84 Rice		C4 C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy	NEW C124 Chicken Biryani	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD14 Tomato Sauce
11/05/2026 08/06/2026 29/06/2026 20/07/2026	Option 2		BB3 Beetroot and Lentil Burger in a SD17 Bun with SD6 Potato Wedges	V232 Vegetarian Wellington with SD82 Roast Potatoes and SD118 Gravy	NEW V270 BBQ Sausage Pasta with SD50 Garlic Bread	
08/06/2026 29/06/2026 20/07/2026	Alternative Meal	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)
14/09/2026	Vegetables	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day
05/10/2026	Dessert	FRESH FRUIT	NEW D268 Apple Crumb Cake (No Custard)	D224 Fruit Medley	D235 Jelly with Mandarins	D197 Syrup Sponge (No Custard)
DATES	WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
02/03/2026 23/03/2026 27/04/2026	Option 1	NGC160NGC1 GLUTEN FREE MILK FREE HERBY PIZZA SWIRLS - Free from main 14 Allergens with SD6 Potato Wedges	SD8 Spaghetti B48 Bolognaise	QB14 BBQ Chicken or V311 Quorn with QB16 Seasoned Potatoes and QB3 Sweetcorn Salsa		F7 Breaded Fish or F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
18/05/2026 15/06/2026	Option 2	V309 Mild Mexican Chili with SD84 Rice	V233 Vegan SD8 Spaghetti Bolognaise		V303 Creamy Chickpea and Coconut Curry with SD84 Rice	
06/07/2026 01/09/2026 21/09/2026 12/10/2026	Alternative Meal	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)
	Vegetables	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day
	Dessert	NEW D267 Gingerbread Cookie	D169 Chocolate and Beetroot Brownie (No Chocolate Sauce)	D223 Fruit Salad	D243 Sticky Toffee Apple Crumble (No Custard)	D57 Vanilla Shortbread
DATES	WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
09/03/2026 13/04/2026 04/05/2026	Option 1				C102 Mild Caribbean Chicken with GR5 Golden Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
01/06/2026 22/06/2026 13/06/2026	Option 2	NEW V263 Chefs Special Lentil Curry with SD84 Rice	V302 Tomato Pasta	V238 Vegan Sausage with SD82 Roast Potatoes & SD118 Gravy	V306 Caribbean Stew with GR5 Golden Rice	
01/06/2026 22/06/2026 13/06/2026	Alternative Meal	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayonnaise (No Cheese)
07/09/2026 28/09/2026 19/10/2026	Vegetables	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day
	Dessert	D85 Oaty Cookie	D236 Pear Crumble (No Custard)	D225 Fruit Salad	NEW D265 Jamaican Ginger Cake (No Custard)	FRESH FRUIT

ALLERGY INFORMATION: Whilst every opportunity has been taken to remove necessary allergens, we cannot rule out the risks of elements and traces of allergens within products and cross contamination within the kitchen environment. If this is a concern due to the severity of the allergy/
Pupil Identification: Each child requiring a special diet should make their self known to the catering team and should be accompanied by a school representative, when receiving their meal.

HOW TO ORDER a meal via ScoPay?

- You will need to set up a ScoPay account to order and pay for food.
- You can do this by either downloading the app via the App store or Google Play or by clicking on the link below
- You will then set up your account. The school will send you your account details. If you have multiple children at the school, you will set up one account and then add your other children
- You will need to enter your payment details – you can either pay by credit or debit card or set up a direct debit, you can also pay via Google Pay or Apple Pay.
- There is also the option to set up low balance alerts.
- If you have children in KS1 who are entitled to free school meals or are eligible for free meals in KS2 you will not need to enter payment details.
- Orders must be placed by 21:00 for the following days meal options, you can order a term in advance

www.scopay.com/login

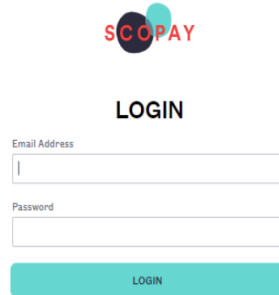


HOW TO ORDER a meal via ScoPay?

Once you have received your login details from the school, please follow the below process:

Step 1

Go to the
www.scopay.com website
and login with your email
address and password



MARC ACKROYD ▾

SCOPAY School

French For Beginners - SCOPAY School

Marc Ackroyd - SCOPAY School

Mary Ackroyd - SCOPAY School

Step 2

Select the child
you wish to view

Step 3

Next to Dinner
Money select
ORDER MEALS or
VIEW CALENDAR

ACCOUNT BALANCES

After School Activities ⓘ

£0.00

VIEW HISTORY

VIEW CALENDAR

MAKE PAYMENT

Dinner Money ⓘ

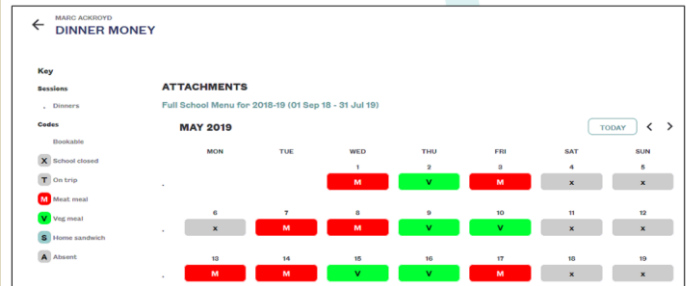
-£1.00

VIEW HISTORY

ORDER MEALS

MAKE PAYMENT

The calendar will be displayed showing meals ordered.
Note the Key on the left hand side.



HOW TO ORDER a meal via ScoPay?

HOW DO I ORDER MEALS?

Note that depending on the options selected by your school, you may need to make a payment for school dinners before you can order them online

The system will prompt you to top up

Select the day you wish to order a meal

The options available to you will be displayed

Tap the required option

Tap OK

Dinner Money

Dinners

21 May 2019

M: Meat meal - (£2.00)

Fish cake, garden peas, potato wedges
Fruit yoghurt



V: Veg meal - (£2.00)

Vegetable bake, garden peas
Jam sponge & custard



OK

CANCEL

WHAT PARENTS & CARERS ARE SAYING

We love gathering pupils' and parents' views on our service as this helps us develop and improve. Every term we conduct surveys and use this insight to inform our menus. Here's feedback from parents across the Great Learners Trust:

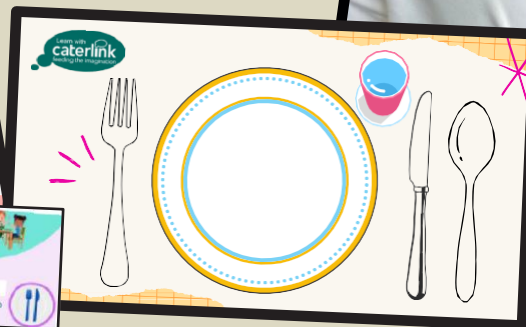
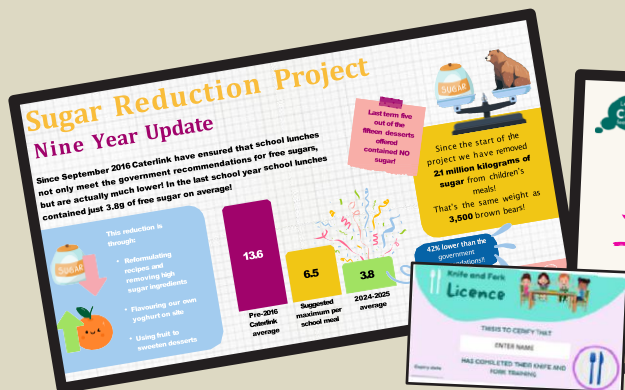
"Love the range on the salad bar, so much to choose from."

"I would never have thought courgette will work in a cake. It tastes lovely!"

"Wow so many vegetables. Amazing how you can hide so much also, such a great idea will be trying this at home"

"My child loves the puddings here and especially the choice of different fruits."

"There is such a wide choice on the menu, it's great. Can I come and have lunch lol"



caterlink
feeding the imagination

We'd Love to hear from you

GLT Trust Survey



Please Scan the QR Code to provide
valuable feedback

For support with any of the following
topics please contact Suzanne Kench
skench@caterlinkltd.co.uk

- Special Diet/Allergy Queries
- Meal Ordering System Queries

For helpful hints and tips on how to use
the ScoPay system please click on the
below link

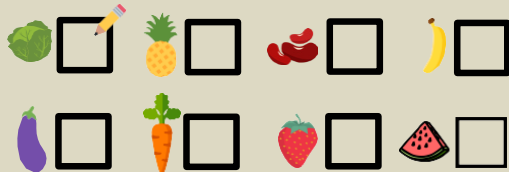
[**help.scopay.com**](https://help.scopay.com)

I spy with my little eye...



How many of each fruit & vegetable can you find?

I love this game!



Now you've found us, can you spell some of our names?

MAKING FOOD FUN!

1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	



CATERLINK

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