## Welcome to Caterlink



Great things we do every day

• Freshly prepared dishes daily - We pride our self 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

• Local Supply - We use local suppliers and produce where possible and when in season within our menus

• British First – We have a Red Tractor and British First Policy. This means that the meat products are fully traceable from farm to fork

• Free Range- We make sure all of our Pork (where on the menu) and eggs are RSPCA Assured 'Free Range Freedom Food'

 MSC Fish - We responsibly source fish and will bring this approach to your school. All of our fish is sourced from sustainable sources in line with guidelines set by the Marine Stewardship Council. All of our Tuna is pole and line caught, and we do not source any fish that is on the Fish to Avoid list

