









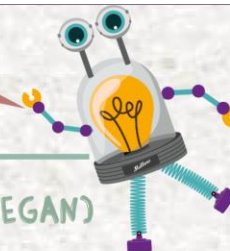


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Beef burger with baked potato wedges	Chicken sausage with creamy mash potato & gravy	Roast of the Day With Yorkshire pudding, Roast potatoes & gravy	Crispy battered fish & chunky chips	 Cajun chicken in a tomato sauce with 50/50 rice
Vegetarian Option	Vegetarian burger With baked potato wedges	 Macaroni cheese	 Quorn™ fillet with roast potatoes & gravy	 Crispy vegetable fingers with chunky chips	 Tomato & roasted vegetable pasta
Accompaniments 	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar
Dessert	 Chocolate & pear sponge with custard	 Apple crumble & custard	 Flapjack	Carrot cake	Chocolate & orange cookie
Fresh Fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



# MENU

Fuel your afternoon with a healthy school lunch from Mellors



KEY



- 1 OF YOUR 5 A DAY



- MEAT-FREE MONDAY












- CHEF'S CHOICE



- PLANT-BASED (VEGAN)

**\*Allergens and intolerances\*** All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your allergens/ your child's allergens prior to using the restaurant. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.

WEEK 2	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	 Homemade lasagne with herb dough balls	Roast chicken with creamy mash potato & gravy	Crispy battered fish & chunky chips	Traditional chicken pie with creamy mash potato
VEGETARIAN OPTION	 Sweet potato & vegetable masala with 50/50 rice	 Chinese stir fry with chicken style pieces & noodles	 Quorn™ & tomato bake with new potatoes	 Vegan sausage & chunky chips	 Tomato & basil pasta
5 A DAY	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar
5 A DAY	 Fruit pie & custard	 Chocolate & banana slice	Zesty lemon muffin	Ginger cake & custard	 Fresh fruit & whip
or	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



Try something NEW today...  
Variety is key to a healthy diet.

# MENU



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WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Lamb shish Kebab served with rice	Beef Keema With 50/50 Rice	Roast chicken with creamy mash potato & gravy	Crispy battered fish & chunky chips	BBQ chicken with baked potato wedges
VEGETARIAN OPTION	Cheese pinwheels with half a jacket potato	 Vegetarian cottage pie	Vegetable wellington with mash potato & gravy	 Quorn™ nuggets with chunky chips	Samosas served with Spiced potatoes
ACCOMPANIMENTS 	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar
DESSERT	Rice pudding with fruit compote	Jam & coconut sponge	 Fruit cobbler & custard	Spiced apple cake	 Oaty biscuit with fresh fruit 
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



# MENU

Eating all your fruit & veg will help you grow BIG and STRONG (like me!)



KEY



- 1 OF YOUR 5 A DAY



- CHEF'S CHOICE



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