






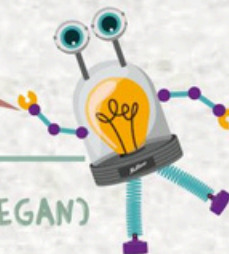


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	 THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	All day breakfast	Roast chicken with potato of the day & gravy	 Italian pasta bolognese	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Quorn Stir Fry	Vegetarian all day breakfast	 Quorn™ fillet with roast potatoes & gravy	 Vegetarian korma with chicken style pieces and 50/50 rice	Cheese & bean bake with chunky chips
ACCOMPANIMENTS 	Peas & coleslaw Salad bar	Baked beans & broccoli Salad bar	Carrots & cauliflower Salad bar	Green beans & sweetcorn Salad bar	Peas & baked beans Salad bar
DESSERTS	Chocolate & orange cookie	Shortbread	 Chocolate brownie	Oaty jam squares	Sticky toffee muffins
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
SNACK MENU	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)

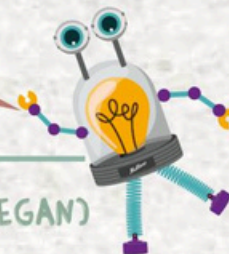
Allergens and intolerances All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your allergens/ your child's allergens prior to using the restaurant. Our kitchens are used for multi-purpose production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

WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Chicken tikka masala with 50/50 rice	Roast gammon with roast potatoes & gravy	Beef burger with baked potato wedges	Chicken tenders & chunky chips
VEGETARIAN MAIN DISH	Tomato & Basil Pasta	Quorn Korma	 Quorn™ fillet with roast potatoes & gravy	Quorn Burger	Cheese Pin wheel
ACCOMPANIMENTS 	Peas & baked beans Salad bar	Green beans & sweetcorn Salad bar	Sweetcorn & carrots Salad bar	Corn on the cob & broccoli Salad bar	Peas & baked beans Salad bar
DESSERTS	 Flapjack	Chocolate crunch	 Fruit in jelly	 Chocolate & banana slice	Zesty lemon muffin
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
SNACK MENU	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



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WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Chicken Jambalaya	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Meat & Potato Pie	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 BBQ bean & cheese wrap with 50/50 rice	 Macaroni cheese	Vegetarian toad in the hole with roast potatoes & gravy	Quorn Cottage Pie	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Green beans & sweetcorn Salad bar	Sweetcorn & broccoli Salad bar	Peas & carrots Salad bar	Green beans & cauliflower Salad bar	Peas & baked beans Salad bar
DESSERTS	Strawberry whip	Lemon drizzle cake	Spiced apple cake	Raspberry buns	 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
SNACK MENU	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



- MEAT-FREE MONDAY



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