









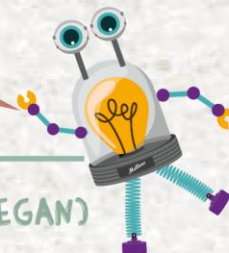


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Macaroni cheese	Homemade meat & potato pie with mash potato	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Chicken tikka masala with 50/50 rice	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	 Vegetable stir fry with chicken style pieces and 50/50 rice	  Vegetarian bolognese	Vegetarian toad in the hole with roast potatoes & gravy	Cheese pinwheels with half a jacket potato	Vegetarian burger with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS	 Fruit crumble & custard	 Cheese & crackers with grapes	 Flapjack	Marble sponge & custard	 Fruit in jelly
FRESH FRUIT OR YOGHURT	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> 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	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	 Traditional cottage pie	Roast chicken with roast potatoes & gravy	Pork sausage with creamy mash potato & gravy	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Sweet potato & vegetable masala with 50/50 rice	 Tomato & basil pasta	 Quorn™ fillet with roast potatoes & gravy	Vegetarian toad in the hole served with mashed potato	Cheese & bean bake with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS	Jam & coconut sponge	 Ginger biscuit	Chocolate & orange muffins	 Fruit sponge & custard	 Chocolate brownie
FRESH FRUIT OR YOGHURT	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> 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













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	Pizza naan with baked potato wedges	  Chicken & tomato pasta bake	Roast gammon with creamy mash potato & gravy	Beef burger with baked potato wedges	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Quorn™ tikka masala with 50/50 rice	 Quorn™ fajitas	 Vegan sausage & mash potato with gravy	 BBQ bean & cheese wrap with 50/50 rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS	Oaty jam squares	Rice pudding with fruit compote	Lemon cake	Ginger cake & custard	 Fresh fruit & whip
FRESH FRUIT OR YOGHURT	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> 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



- MEAT-FREE MONDAY



- CHEF'S CHOICE



- PLANT-BASED (VEGAN)

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