











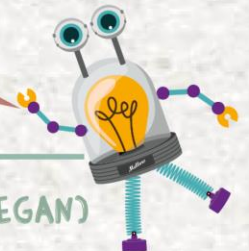


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Vegetarian bolognese pasta with garlic bread	Mediterranean chicken wrap with savoury rice	Roast beef, with Yorkshire pudding, roast potatoes & gravy	 Pork meatballs with wholemeal pasta	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	 Quorn™ tikka masala with 50/50 rice	 Meat free sausage ragu with wholemeal pasta 	 Quorn™ fillet with roast potatoes & gravy	 BBQ bean & cheese wrap with 50/50 rice	Cheese & vegetable quesadilla served with wedges
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Peas & baked beans Salad bar
DESSERTS	 Upside down cheesecake	Lemon drizzle cake	 Apple & oat cookie	Chocolate muffin	 Summer berries with 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

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 chicken with mash potato & gravy	 Italian pasta bolognese	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	Vegetarian chilli with 50/50 rice	 Quorn™ lasagne with herby dough balls	Creamy Quorn™ pie with new potatoes	Vegetable Chow Mein	Vegetarian burger with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Peas & baked beans Salad bar
DESSERTS	Lemon shortbread	Rice pudding with Raisins	Vanilla Sponge	 Fresh fruit & ice cream	 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













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

MENU

KEY  - 1 OF YOUR 5 A DAY  - MEAT-FREE MONDAY  - CHEF'S CHOICE  - PLANT-BASED (VEGAN)

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WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Pork sausage with creamy mash potato & gravy	Roast gammon with new potatoes	 Chicken & tomato pasta bake	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Cheese quiche with Spanish potatoes	 Vegan sausage & mash potato with gravy	 BBQ Quorn™ & bean stew with new potatoes	 Vegetarian korma 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	Peas & baked beans Salad bar
DESSERTS	Plain muffin	Fruit flapjack	 Oaty biscuit with fresh fruit 	Chocolate sponge & custard	 Fruit meringue
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



- MEAT-FREE MONDAY



- CHEF'S CHOICE



- PLANT-BASED (VEGAN)

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