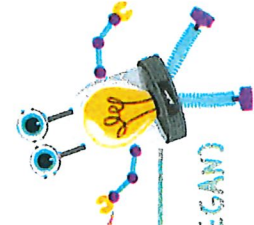


WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Macaroni cheese	BBQ chicken wrap with wedges	Roast chicken with creamy mash potato & gravy	Mexican chilli with 50/50 rice	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	Chickpea & vegetable curry with 50/50 rice	Creamy tomato pasta	Quorn™ fillet with roast potatoes & gravy	Cheese pinwheels with diced potatoes	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	Upside down cheesecake	Lemon drizzle cake	Apple & oat cookie	Chocolate muffin	Summer berries with whip
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 SELECTION	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling



MENU

Fuel your afternoon with a healthy school lunch from Mellors



KEY 5 - 1 OF YOUR 5 A DAY

MEAT FREE

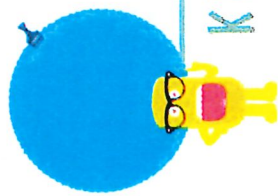
- MEAT-FREE MONDAY

- CHEF'S CHOICE

- PLANT-BASED (VEGANO)

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 beef, with Yorkshire pudding, roast potatoes & gravy	Italian pasta bolognese	Crispy battered fish & chunky chips
	Sweet potato & vegetable masala with 50/50 rice	BBQ bean & cheese wrap with 50/50 rice	Cheese & onion pie served with new potatoes	Vegetable Chow Mein	Vegetarian burger with chunky chips
VEGETARIAN MAIN DISH					
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	Flapjack	Banana bread	Fruit in jelly	Fresh fruit & ice cream
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 SELECTION	Jacket potato & todays choice of filling	Jacket potato & todays choice of filling	Jacket potato & todays choice of filling	Jacket potato & todays choice of filling	Jacket potato & todays choice of filling



MENU

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

KEY



- 10 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	 Creamy tomato pasta	Chicken fillet burger with baked wedges	Pork sausage with creamy mash potato & gravy	Sweet and sour chicken served with rice	Crispy fish fingers with chunky chips
	Cheese quiche with Spanish potatoes	Veggie sausage hotdog with baked wedges	 Sweet potato, cheese & onion pie with new potatoes	 Vegetable & bean chilli with 50/50 rice 	Breaded vegetable fingers served with chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Peas & baked beans Salad bar
	Raspberry buns	Sticky toffee muffins	 Ginger biscuit & fruit	Chocolate sponge & custard	 Fruit meringue
FRESH FRUIT OR YOGHURT	Fresh or Yoghurt	Fresh or Yoghurt	Fresh or Yoghurt	Fresh or Yoghurt	Fresh or Yoghurt
JACKET POTATO SELECTION	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling

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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