








WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Dish or Vegetarian	Margherita pizza with baked potato wedges	Chicken Tikka Massala Or Veg Massala with 50/50 Rice	Roast Beef or Quorn Fillet Yorkshire pudding, Roast Potatoes and gravy	Homemade Meat Pie Vegetarian Meat Pie	Crispy fish fingers with chunky chips
PASTA King	 Tomato & basil pasta	BBQ Quorn Pasta	Chicken/Quorn Italiano Pasta	 Macaroni cheese	 Crispy vegetable fingers with chunky chips
Accompaniments 	Cauliflower & broccoli Salad bar	Peas & carrots Salad bar	Green beans & cabbage Salad bar	Sweetcorn & broccoli Salad bar	Peas & baked beans Salad bar
Desserts	 Chocolate & pear sponge with custard	Shortbread	 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 SELECTION					



MENU

Fuel your afternoon with a healthy school lunch from Mellors

KEY



- 1 OF YOUR 5 A DAY



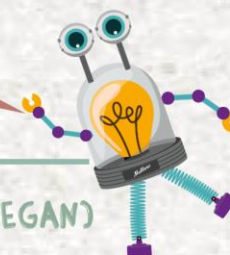
- MEAT-FREE MONDAY



- 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.