








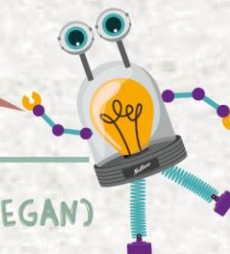


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Macaroni cheese with garlic bread	Mediterranean chicken wrap with savoury rice	Roast beef, with Yorkshire pudding, roast potatoes & gravy	 Pork meatballs with wholemeal pasta	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	 Potato & cauliflower curry with 50/50 rice	Cheese quiche served with new potatoes	Vegetarian toad in the hole with roast potatoes & gravy	 BBQ Quorn™ with 50/50 rice	 Quorn™ burger with chips
ACCOMPANIMENTS 	Peas & broccoli Salad bar	Roasted vegetables Salad bar	Carrots & cauliflower Salad bar	Green beans & sweetcorn Salad bar	Peas & baked beans Salad bar
DESSERTS	 Chocolate brownie	Lemon drizzle cake	 Apple & oat cookie	Chocolate muffin	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 AND SANDWICH SELECTION	Cheese panini	Jacket potato	 Hot Beef bap	Jacket potato	 Fish finger bap



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.