



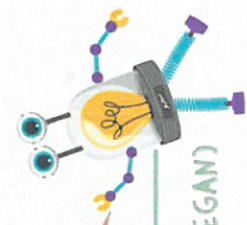


WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MEAT FREE					
MAIN DISH	Macaroni cheese 	Homemade meat & potato pie with mash potato	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Chicken korma with 50/50 rice	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	Vegetable stir fry with chicken style pieces and 50/50 rice 	Vegetarian bolognese  	Vegetarian toad in the hole with roast potatoes & gravy	Sweet potato, cheese & onion pie with new potatoes 	Vegetarian burger 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	Fruit crumble & custard 	Cheese & crackers with grapes 	Flapjack 	Marble sponge & custard	Fruit in jelly 
FRESH FRUIT OR YOGHURT	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit
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

 - 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 allergies 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.