








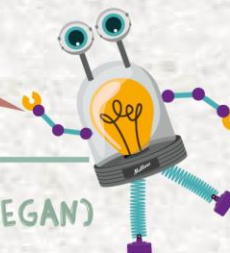
WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<u>MAIN DISH</u>	Margherita pizza with baked potato wedges	Chicken Tikka Massala Veg Massala with 50/50 Rice	Roast Beef/Quorn Fillet Yorkshire pudding, Roast Potatoes and gravy	Homemade Meat Pie Vegetarian Meat Pie	Crispy fish fingers with chunky chips
<u>PASTA KING</u>	 Tomato & basil pasta	BBQ Quorn Pasta	Chicken/Quorn Italiano Pasta	 Macaroni cheese	 Crispy vegetable fingers with chunky chips
<u>SIDES</u> 	Cauliflower & broccoli ..... Salad bar	Peas & carrots ..... Salad bar	Green beans & cabbage ..... Salad bar	Sweetcorn & broccoli ..... Salad bar	Peas & baked beans ..... Salad bar
<u>DESSERT</u>	 Chocolate & pear sponge with custard	Shortbread	 Flapjack	Carrot cake	Chocolate & orange cookie
<u>FRUIT AND YOGHURT</u>	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.