





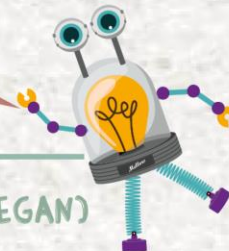


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	 Beef meatballs with wholemeal pasta	Roast gammon with creamy mash potato & gravy	BBQ chicken with baked potato wedges	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	Cheese & bean bake with potato wedges	 Vegetable tikka masala with 50/50 rice 	Vegetarian toad in the hole with roast potatoes & gravy	Quorn™ burger with wedges	 Crispy vegetable fingers 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	Chocolate sponge	Upside down cheesecake	Strawberry Jelly	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	Jacket Potato with selection of fillings Cheese or ham sandwich	Jacket Potato with selection of fillings Cheese panini	Jacket Potato with selection of fillings Cheese or ham sandwich	Jacket Potato with selection of fillings Cheese panini	Jacket Potato with selection of fillings Cheese or ham sandwich



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.