







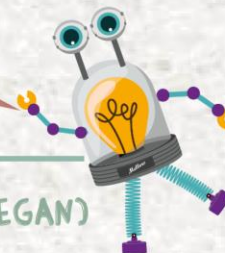


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Spaghetti Bolognese	Pork sausage with creamy mash potato & gravy	Roast chicken with new potatoes & gravy	 Spanish chicken in a tomato sauce with 50/50 rice	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	  Vegetarian bolognese	 Vegan sausage & mash potato with gravy	Cheese quiche served with new potatoes	 Tomato & roasted vegetable pasta	 Quorn™ nuggets 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	 Ginger biscuit	Jam & coconut sponge	 Flapjack	Lemon biscuit	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 AND FILLING	Jacket potato	Jacket potato	Jacket potato	Jacket potato	Jacket poato



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.