













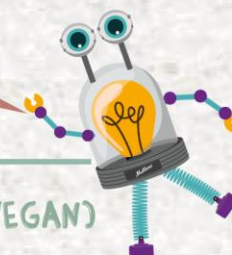
WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Veggie sausage hotdog with baked wedges	 Italian pasta bolognese	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Chicken korma with 50/50 rice	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	 BBQ bean & cheese wrap with 50/50 rice	  Vegetarian bolognese	Vegetable wellington with mash potato & gravy	 Vegetable stir fry with chicken style pieces and 50/50 rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Peas & sweetcorn Salad bar	Green beans & cauliflower Salad bar	Peas & carrots Salad bar	Sweetcorn & broccoli Salad bar	Peas & baked beans Salad bar
DESSERTS	 Fruit in jelly	Carrot cake	Chocolate sponge	 Fruit crumble & custard	 Flapjack
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 SALAD	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling

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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.