












WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MENU	Margherita pizza with baked potato wedges	Meatballs in tomato sauce served with wholemeal pasta	Hot dog served with wedges	Chicken chow mein	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	 Potato & cauliflower curry with 50/50 rice	 Sweet & sour Quorn™ with 50/50 rice	Veggie sausage hotdog with baked wedges	  Vegetarian bolognese	Vegetarian burger with chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Sweetcorn & broccoli Salad bar	Seasonal vegetables Salad bar	Carrots & green beans Salad bar	Peas & baked beans Salad bar
DESSERTS	Vanilla muffin	 Chocolate & banana slice	Sticky toffee muffins	 Fruit in jelly	 Fresh fruit & 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, pasta & sandwich selection	Jacket potato or Hot Tomato Pasta 	Jacket potato or filled roll	Jacket potato or panini with a choice of fillings	Jacket potato or filled roll	Jacket potato or Hot Tomato Pasta 



MENU

Fuel your afternoon with a healthy school lunch from Mellors

KEY



- 1 OF YOUR 5 A DAY



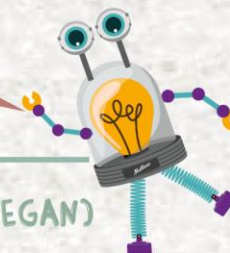
- MEAT-FREE MONDAY



- 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.