










WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MENU	Macaroni cheese	Ham & tomato pizza	 Cajun chicken in a tomato sauce with 50/50 rice	 Traditional cottage pie	Chicken tenders & chunky chips
VEGETARIAN MAIN DISH	 Meat free sausage ragu with wholemeal pasta	Margherita pizza with baked potato wedges	  Quorn™ lasagne with herb bread	Cheese pinwheels with diced potatoes	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Green beans & sweetcorn ..... Salad bar	Sweetcorn & broccoli ..... Salad bar	Seasonal vegetables ..... Salad bar	Sweetcorn & carrots ..... Salad bar	Peas & baked beans ..... Salad bar
DESSERTS	Shortbread	Lemon cake	Strawberry mousse	Chocolate & orange muffins	 Fruit in jelly
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 filled roll	Jacket potato or filled roll	Jacket potato or panini with a choice of fillings	Jacket potato or filled roll	Jacket potato with a choice of fillings or fish finger bap



# MENU

Fuel your afternoon with a healthy school lunch from Mellors

KEY



- 1 OF YOUR 5 A DAY



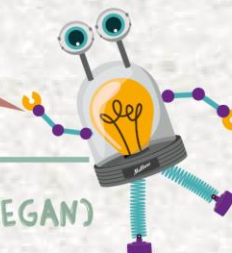
- MEAT-FREE MONDAY



- 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.