










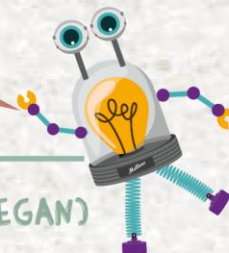


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Mains	Margherita pizza with baked potato wedges	Chicken tikka masala served with rice	Roast chicken with potato of the day & gravy	Beef burger with baked potato wedges	Crispy battered fish & chunky chips
Vegetarian Mains	 Vegetarian chilli with 50/50 rice	 Meat free sausage ragu with wholemeal pasta 	 Quorn™ fillet with roast potatoes & gravy	 Vegetable chow mein	Cheese pinwheels with diced potatoes
Sides 	Peas & sweetcorn Salad bar	Roasted vegetables Salad bar	Carrots & cauliflower Salad bar	Green beans & sweetcorn Salad bar	Peas & baked beans Salad bar
Desserts	 Coconut & cherry flapjack	Lemon drizzle cake	 Oaty biscuit with fresh fruit 	 Chocolate & banana slice	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/sandwich selection	Egg Bap	Jacket Potato and beans	Sweet Chilli Chicken Baguette	Tuna May Jacket Potato	Cheese Panini



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.