

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Macaroni cheese 	Homemade meat & potato pie with mash potato	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Chicken korma with 50/50 rice	Fish fingers or salmon fingers with chunky chips
Vegetarian Main dish	  Vegetable stir fry with chicken style pieces and 50/50 rice 	  Vegetarian bolognese 	Vegetarian toad in the hole with roast potatoes & gravy	 Sweet potato, cheese & onion pie with new potatoes	Vegetarian burger 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	 Fruit crumble & custard	 Cheese & crackers with grapes	 Flapjack	Marble sponge & custard	 Fruit in jelly
Fresh fruit or yoghurt	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection






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.

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Margherita pizza with baked potato wedges	All day breakfast	Roast chicken with mash potato & gravy	 Mexican chilli with 50/50 rice	Crispy battered fish & chunky chips
Vegetarian Main dish	  Chickpea & vegetable curry with 50/50 rice	Creamy tomato pasta	 Vegetable cobbler with mash potato	  Vegetarian meatballs with pasta	Cheese & bean bake with chunky chips
Accompaniments	Corn on the cob & broccoli Salad bar	Peas & cauliflower Salad bar	Carrots & parsnips Salad bar	Roasted vegetables Salad bar	Peas & baked beans Salad bar
Desserts	  Oaty biscuit with fresh fruit	Raspberry buns	Chocolate & orange muffins	 Fruit sponge & custard	 Chocolate brownie
Fresh fruit or yoghurt	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection

KEEP FIT AND ACTIVE



KEY

-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)

WORLD OF FOOD FUN WITH Mellors

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.

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Vegetarian all day breakfast 	Beef burger with baked potato wedges	Roast turkey with mashed potato & gravy	Chicken & tomato pasta bake  	Crispy battered fish & chunky chips
Vegetarian Main dish	Vegetable tikka masala with 50/50 rice  	Marinated Quorn™ pitta with baked potato wedges	Vegan sausage & mash potato with gravy 	Vegetable & bean chilli with 50/50 rice  	Quorn™ nuggets with chunky chips 
Accompaniments	Peas & broccoli Salad bar	Roasted vegetables Salad bar	Green beans & cabbage Salad bar	Corn on the cob & carrots Salad bar	Peas & baked beans Salad bar
Desserts	Oaty jam squares	 Apple pie with custard	Lemon cake	Sticky toffee pudding with custard	 Fresh fruit & whip
Fresh fruit or yoghurt	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



TO EAT MORE FRUIT

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.