














WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	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 	 Seasonal vegetables	 Seasonal vegetables	 Seasonal vegetables	 Seasonal vegetables	 Seasonal vegetables
DESSERTS	Chocolate crunch	Lemon shortbread	 Flapjack	Marble sponge & custard	 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 AND SANDWICH SELECTION	Jacket potato and sandwich selection	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato and sandwich selection	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato and sandwich selection



MENU

Fuel your afternoon with a healthy school lunch from Mellors

KEY



- 1 OF YOUR 5 A DAY



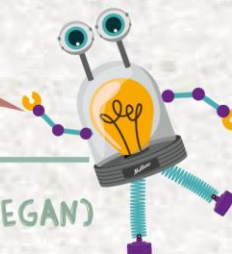
- MEAT-FREE MONDAY



- 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.