WEEK 2	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Pepperoni pizza and wedges	Homemade lasagne with herb dough balls	Chicken fajita with savoury rice	Roast gammon with creamy mash, yorkshire pudding & gravy	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	Margherita pizza with baked potato wedges	Chinese stir fry with chicken style pieces & noodles	Tomato & basil pasta	Roast Quorn™ and mash	Vegan sausage & chunky chips
ACCOMPANIMENTS 5 A DAY	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS	5 A DAY Fruit pie & custard	5 A DAY Chocolate & banana slice	Zesty lemon muffin	Ginger cake & custard	5 A DAY Fresh fruit & whip
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	Cheese Sandwich	Jacket potato and sandwich selection		Ham tortilla wrap



Try something NEW today...
Variety is key to a healthy diet.

MENU

Mellors

KEY 5 A DAY - 1 OF YOUR 5 A DAY | MEAT FREE - MEAT-FREE MONDAY | - CHEF'S CHOICE | PB - 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.