



Mellors Catering Services

Mellors Catering Services is very proud to be the appointed contract caterer for the School and is also the caterer for all the schools in the Cidari Trust. We are an award-winning, established, family-run business that has been catering successfully for Primary, Secondary School and Further Education sectors across the North of England since 1995. We are the Contract Caterer of the Year 2017/18.

We strongly believe that healthy eating and good hydration will improve pupil performance and concentration and we pride ourselves on using locally sourced seasonal produce to provide the best quality food for your child.

Balanced approach

Weekly menus provided by Mellors Catering Services have been planned to offer choice and variety for your child that doesn't cost the earth. We provide hot specials of the day, fresh vegetables or salad, a vegetarian choice, hot and cold desserts, snacks and sandwiches, juices and drinks.

We also provide exciting high street food concepts and promote a range of popular Meal Deals. Sampling sessions are also held throughout the year to encourage pupils to try a variety of new foods.

There are also regular special themed menus showcasing food from around the world to offer a variety of food choices which are very popular with pupils.

School Food Standards

Mellors Catering Services is very proud to exceed School Food Standards, meaning we provide a balanced diet with the essential nutrients your child needs. Menus developed by Mellors Catering Services ensure your child is given the healthiest choices that provide them with at least two of the recommended 5-a-day portions of fruit and veg.

Special dietary information

Please contact the on-site catering manager, if there are any specific dietary requirements we need to be aware of. This could include salt/sugar/fat content, level of dairy products or allergy information such as wheat, yeast, nuts, etc.

Nutritional

At Mellors, not only do we want to provide your child with a nutritious meal, we want them to have fun! Whether its National baking week or Best of British, we will run themes to bring something new to the table for your child to try. Beyond the dining room, Mellors **Development Chefs** offer classes to teach children the basics of cooking. Danielle, Head of Nutrition and Food Development, delivers assemblies in schools on the importance of making healthy choices. She'll even get them on the **smoothie bike** to whizz up some drinks for the class. We also have the Mellors Big Red Bus that can visit our schools to provide a truly unique dining experience!

