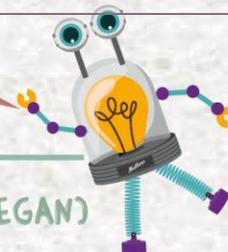


WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Tomato/ basilico sauce served over pasta with a garlic slice	Pepperoni pizza Seasoned oven baked wedges	Roast of the Day	Chicken Korma basmati rice & pitta bread	Choice of Fish & Oven chips  Chicken goujon wrap
VEGETARIAN DISH	cheesy pasta and garlic slice	Margherita pizza on wholemeal base Seasoned oven baked wedges	Quorn Sausage Dinner	Vegetarian picnic	Cheese and onion roll
ACCOMPANIMENTS 	Sweetcorn Green Bean Seasonal Salad Baked Beans	Broccoli & cauli Seasonal Salad Baked Beans	Mixed Vegetables Seasonal Salad Baked Beans	Corn on the Cob Carotts Seasonal Salad Baked Beans	Garden Peas Seasonal Salad Baked Beans
DESSERTS	Ginger cookie	Fruit Crumble slice	Cheese, crackers & grapes	Assorted homemade muffins	Ice cream and fruit salad
FRESH FRUIT OR YOGHURT	Fresh Fruit Fresh Fruit Pot Yoghurt Jelly	Fresh Fruit Fresh Fruit Pot Yoghurt Jelly	Fresh Fruit Fruit Pot Yoghurt Jelly	Fresh Fruit Fruit Pot Yoghurt Jelly	Fresh Fruit Fruit Pot Yoghurt Jelly
JACKET POTATO & SANDWICH SELECTION	Jacket Potato Sandwich Selection	Jacket Potato Sandwich Selection	Jacket Potato Sandwich Selection	Jacket Potato Sandwich Selection	Jacket Potato 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.