

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Tomato and Vegetable Pasta served with Garlic Slice	pepperoni pizza served with Oven Baked Wedges	Roast of the day	Chicken Korma Served with 50/50 Rice and Mini Naan Bread	Assorted Fish served with Chunky Chips
VEGETARIAN DISH	Cheesy Pasta served with Garlic Slice	Margherita Pizza served with Oven Baked Wedges	Pomodoro tomato pasta	Cheese and onion pasty served with baked beans	Quorn Dippers served with Chunky Chips
ACCOMPANIMENTS 5 A DAY	Broccoli & Cauliflower Seasonal Salad bar Baked Beans	Peas & Green Bean Seasonal Salad bar Baked Beans	Vegetable Medley Seasonal Salad bar Baked Beans	Sweetcorn & Carrots Seasonal Salad bar Baked Beans	Garden Peas Seasonal Salad bar Baked Beans
DESSERTS	Chocolate shortcake	Apple crumble and custard	Iced sponge cake	Fruity flapjack	Cheese and crackers Fruit salad
FRESH FRUIT OR YOGHURT	Fresh fruit of the day Yoghurt Jelly	Freshly chopped Fruit salad Yoghurt Jelly	Freshly chopped fruit salad Yoghurt Jelly	Freshly chopped fruit salad Yoghurt Jelly	Fresh Fruit of the day 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

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MENU

Fuel your afternoon with a healthy school lunch from Mellors

KEY



- 1 OF YOUR 5 A DAY



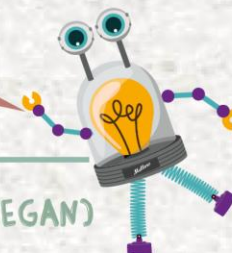
- MEAT-FREE MONDAY



- 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.