










# MENU

Week 3	Monday 	Tuesday	Wednesday	Thursday	Friday
Main Dish	Tomato and basil pasta bake topped with mozzarella cheese	Creamy chicken and leek pie with a golden pastry top	Mince and dumplings	Beef Dhansak with pilau rice	Crispy battered fish served with chunky chips
Vegetarian Main Dish	Cheese pastys	Cheese and leek pie with a golden pastry top	Quorn burgers	 pizza stromboli	Falafel pitta, crunchy slaw and chunky chips
Accompaniments 	Fresh crunchy salad & wedges	Spring greens and mash	Cauliflower, broccoli & roast potatoes 	 Wedges Crisp mixed salad	Mushy peas, beans & curry sauce
Street Food	Pizza Marinara	Greek chicken souvlaki in a warm pitta with tzatziki & Greek salad 	Chicken burgers, salad and spicy mayo 	Burger bowls with a pickle salad and burger sauce	 Cheesy garlic flatbread
Italian Daily Special	Pasta king selection with a selected filling of the day	Pasta king selection with a selected filling of the day	Pasta king selection with a selected filling of the day	Pasta king selection with a selected filling of the day	Pasta king selection with a selected filling of the day
Dessert	Chocolate cake with chocolate custard	Cornflake tart	A variety of muffins	 fruit crumble	Sliced sponge

**KEY**  1 OF YOUR 5 A DAY  MEAT-FREE (VEGETARIAN)  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.

*Mellors*  
**FOOD**  
**HAPPY**