









MENU

Week 2	Monday 	Tuesday	Wednesday	Thursday	Friday
Main Dish	Mac and cheese	 Chicken biriyani, homemade naan bread and chilli and coriander chutney	Roast gammon, Yorkie pudd, Roasties & Gravy	 Pork sausage onion gravy and champ mash	Crispy battered fish with chunky chips
Vegetarian Main Dish	Mediterranean pizza topped with mozzarella cheese and basil	 Vegetable curry	 Cheese and rice stuffed peppers	 Vegetarian sausage casserole	 Vegetable quiche
Accompaniments 	Fresh crunchy salad	Savory rice	Peas and carrots	Mash, peas and gravy	Mushy peas, beans & curry Sauce
Street Food	Chicken Caesar salad flatbread	Crispy BLT ciabatta	Chicken Tacos	Chicken gyros, pitta bread, tzatziki and Greek style salad	Sweet chilli chicken & rice
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 selection of filling of the day	Pasta king selection with a selection of filling of the day	Pasta king selection with a selection of filling of the day
Dessert	Lemon drizzle cake with custard	Toffee apple sponge crumble	A variety of muffins	Jam roly-poly	Ice cream

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