











# WEEK ONE

Week commencing May 8th + 29th, June 19th, July 10th + 31st, Aug 21st + Septp 11th, Oct 2nd + 23rd	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Macaroni cheese	Toad in the hole with new potatoes and gravy	Roast chicken with new potatoes & gravy	 Italian pasta bolognese	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	 Vegetable tikka masala with 50/50 rice 	Quorn sausage toad in the hole with new potatoes and gravy	 Quorn™ fillet with roast potatoes & gravy	 Vegetable chow mein	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar
DESSERTS	 Flapjack	Lemon drizzle cake	 Apple & oat cookie	Chocolate muffin	Ice cream
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
JACKET POTATO AND SANDWICH SELECTION	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



## MENU

Fuel your afternoon with a healthy school lunch from Mellors

KEY



- 1 OF YOUR 5 A DAY



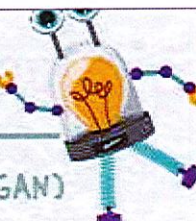
- MEAT-FREE MONDAY



- 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.







# WEEK TWO

Week two week commencing April 24th, May 15th, June 5th + 26th, July 17th, Aug 7th + 28th, Sept 18th, Oct 9th + 30th	 <b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
<b>MAIN DISH</b>	Margherita pizza with baked potato wedges	Chicken tikka masala with 50/50 rice	Roast chicken with new potatoes & gravy	Hot dog served with wedges	Crispy battered fish & chunky chips
<b>VEGETARIAN MAIN DISH</b>	Roasted vegetable pizza	 Quorn™ lasagne with herby dough balls	 Quorn™ fillet with roast potatoes & gravy	Veggie sausage hotdog with baked wedges	Vegetarian burger with chunky chips
<b>ACCOMPANIMENTS</b> 	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar
<b>DESSERTS</b>	Lemon shortbread	Chocolate sponge	Banana bread	 Fresh fruit & ice cream	 Fruit in jelly
<b>FRESH FRUIT OR YOGHURT</b>	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
<b>JACKET POTATO AND SANDWICH SELECTION</b>	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection

Try something NEW today...  
Variety is key to a healthy diet.

# MENU










**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.



# WEEK THREE

Week 3, week commencing  
May 1<sup>st</sup>+22<sup>nd</sup>, June 12<sup>th</sup>, July  
3<sup>rd</sup>+24<sup>th</sup>, Aug 14<sup>th</sup>, Sept  
4<sup>th</sup>+25<sup>th</sup>, Oct 6<sup>th</sup>

	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Creamy tomato pasta	Beefburger with potato wedges	Roast chicken with new potatoes & gravy	Ham pizza with herby potatoes	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Cheese quiche with Spanish potatoes	Veggie sausage hotdog with baked wedges	 Quorn™ fillet with roast potatoes & gravy	Vegetarian chilli with 50/50 rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar
DESSERTS	Raspberry buns	Lemon drizzle cake	 Ginger biscuit & fruit	 Chocolate brownie	Ice cream
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
JACKET POTATO AND SANDWICH SELECTION	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



## MENU

Eating all your fruit & veg will help you grow BIG and STRONG (like me!)



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.