











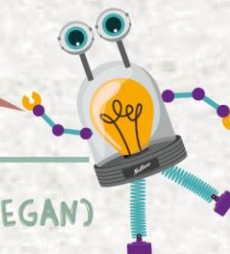


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Hot dog served with wedges	 Spaghetti bolognese with garlic bread	Roast chicken with stuffing, roast potatoes & gravy	Chicken korma with 50/50 rice	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	 Veggie sausage hotdog with baked wedges	  Vegetarian bolognese	 Quorn™ fillet with roast potatoes & gravy	 Vegetarian korma with 50/50 rice	Cheese quiche served with new potatoes
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS	 Fruit flapjack	Chocolate cookie	Ice cream	Jam & coconut sponge	 Fruit in jelly
EXTRA CHOICE	Cheese panini	 Tomato & basil pasta	Cheese panini	 Tomato & basil pasta	Cheese panini
JACKET POTATO AND SANDWICH SELECTION	Jacket potato and sandwich selection	Jacket potato or filled roll	Jacket potato and sandwich selection	Jacket potato or filled tortilla wrap	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.