











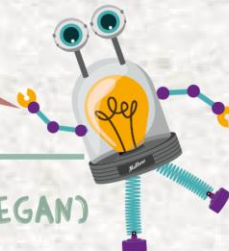


WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Beef meatballs & pasta	Roast beef, with Yorkshire pudding, roast potatoes & gravy	 Traditional cottage pie	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Margherita pizza with baked potato wedges	  Vegetarian meatballs with pasta	 Quorn™ fillet with roast potatoes & gravy	 Vegetarian cottage pie	 Crispy vegetable fingers 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	 Fresh fruit & whip	Chocolate sponge	Ice cream	Lemon muffin	 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.