








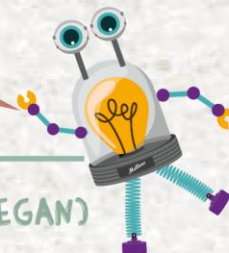


WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Tomato & basil pasta	Pork sausage with creamy mash potato & gravy	Roast gammon with roast potatoes & gravy	Beef burger with baked potato wedges	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Tomato & basil pasta	Vegetarian sausage, mash & gravy	 Quorn™ fillet with roast potatoes & gravy	 Quorn™ burger with wedges	Cheese pinwheels with diced potatoes
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS	Chocolate & orange cookie	 Fruit in jelly	Strawberry mousse	Chocolate crunch	Ice cream
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.