









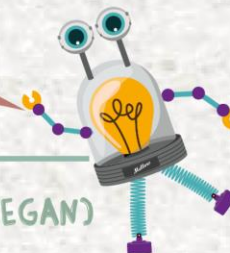


WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	All day breakfast	Traditional chicken pie with creamy mash potato	Pasta bolognese	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	 Vegetable & bean chilli with 50/50 rice 	Vegetarian all day breakfast	  Vegetarian meatballs with pasta	Quorn™ burger with wedges	Vegetable & bean wraps
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Sweetcorn & broccoli Salad bar	Seasonal vegetables Salad bar	Carrots & green beans Salad bar	Peas & baked beans Salad bar
DESSERTS	 Flapjack	Marble sponge & custard	Rice pudding with fruit compote	 Pineapple upside down with custard	Ice cream
FRESH FRUIT OR YOGHURT	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt
Jacket potato, pasta & sandwich selection	Jacket potato or Hot Tomato Pasta 	Jacket potato or filled roll	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato or filled roll	Jacket potato or Hot Tomato Pasta 



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.