









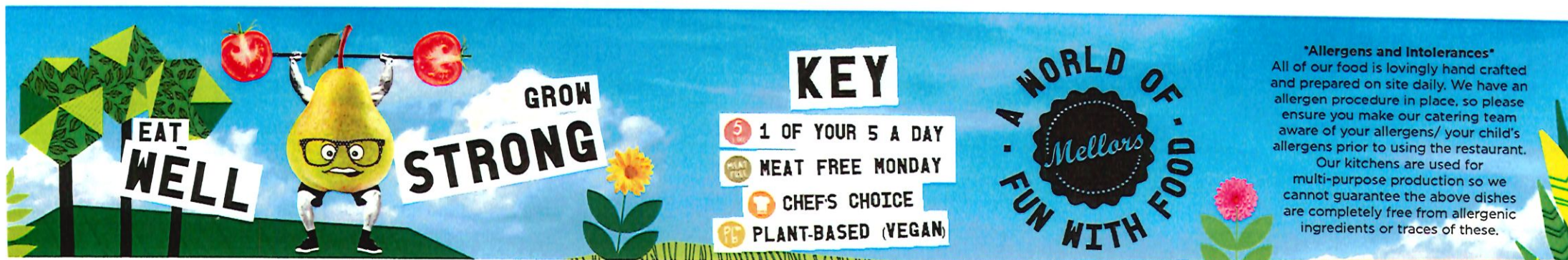






WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Macaroni cheese	Mediterranean chicken wrap with savoury rice	Roast beef, with Yorkshire pudding, roast potatoes & gravy	 Pork meatballs with wholemeal pasta	Fish fingers or salmon fingers with chunky chips
Vegetarian Main dish	 Potato & cauliflower curry with 50/50 rice	  Meat free sausage ragu with wholemeal pasta	 Quorn™ fillet with roast potatoes & gravy	 BBQ Quorn™ with 50/50 rice	Falafel & salad pitta with chunky chips
Accompaniments	Peas & broccoli Salad bar	Roasted vegetables Salad bar	Carrots & cauliflower Salad bar	Green beans & sweetcorn Salad bar	Peas & baked beans Salad bar
Desserts	 Upside down cheesecake	Lemon drizzle cake	 Apple & oat cookie	Chocolate muffin	 Summer berries with whip
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



EAT WELL

GROW STRONG








KEY


-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)

A WORLD OF FUN WITH FOOD

Mellors





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.

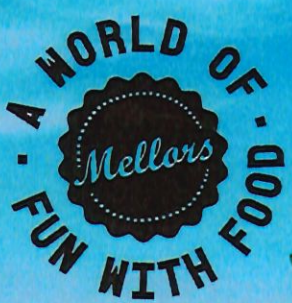
WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	Chicken tikka masala with 50/50 rice	Roast chicken with new potatoes & gravy	 Italian pasta bolognese	Crispy battered fish & chunky chips
Vegetarian Main dish	 BBQ bean & cheese wrap with 50/50 rice	 Quorn™ lasagne with herby dough balls	Creamy Quorn™ pie with new potatoes	Vegetable Chow Mein	Vegetarian burger with chunky chips
Accompaniments	Peas & coleslaw Salad bar	Carrots & green beans Salad bar	Broccoli & cauliflower Salad bar	Sweetcorn & carrots Salad bar	Peas & baked beans Salad bar
Desserts	Lemon shortbread	 Chilled mango & coconut rice pudding	Banana bread	 Fresh fruit & ice cream	 Fruit in jelly
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



KEEP FIT AND ACTIVE










KEY


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A WORLD OF FUN WITH FOOD

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WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Creamy tomato pasta	Chicken fillet burger with baked wedges	Roast gammon with new potatoes	  Chicken & tomato pasta bake	Crispy fish fingers with chunky chips
Vegetarian Main dish	Cheese quiche with Spanish potatoes	Veggie sausage hotdog with baked wedges	 BBQ Quorn™ & bean stew with new potatoes	Lemon & summer vegetable risotto	 Quorn™ nuggets with chunky chips
Accompaniments	Sweetcorn & broccoli Salad bar	Peas & coleslaw Salad bar	Carrots & cauliflower Salad bar	Broccoli & green beans Salad bar	Peas & baked beans Salad bar
Desserts	Raspberry buns	 Coconut & cherry flapjack	 Ginger biscuit & fruit	Chocolate sponge & custard	 Fruit meringue
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

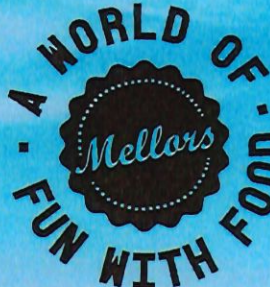


IT'S A HOOT

TO EAT MORE FRUIT

KEY

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