





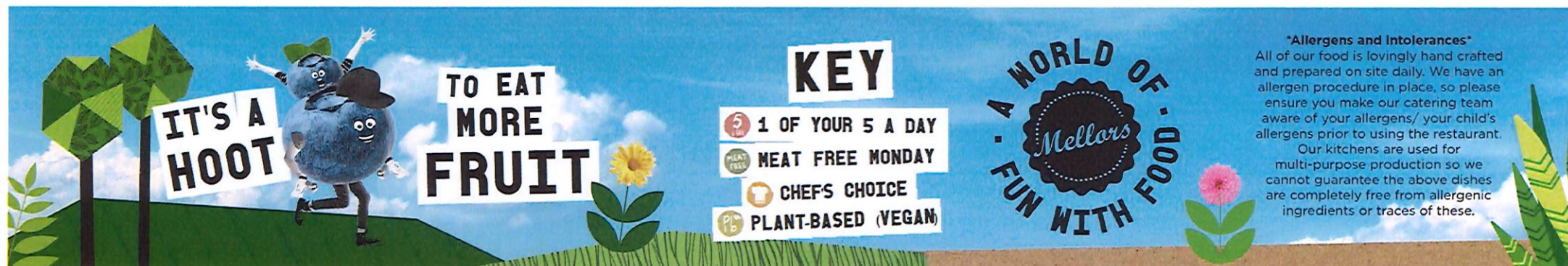






WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Tuna & sweetcorn pasta	All day breakfast	Roast turkey with mashed potato & gravy	BBQ chicken with baked potato wedges	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	Cheese pinwheels with half a jacket potato	 Vegetarian chilli with 50/50 rice	Vegetable wellington with mash potato & gravy	Vegetarian pasta bake	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS	Peas & carrots Salad bar	Baked beans & broccoli Salad bar	Green beans & cauliflower Salad bar	Roasted vegetables Salad bar	Peas & sweetcorn Salad bar
DESSERTS	Rice pudding with fruit compote	Jam & coconut sponge	 Fruit cobbler & custard	Spiced apple cake	 Oaty biscuit with fresh fruit 
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	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling



IT'S A HOOT











TO EAT MORE FRUIT

KEY

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

Mellors
A WORLD OF FUN WITH FOOD



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	 Homemade lasagne with herb dough balls	Roast pork with creamy mash potato & gravy	Traditional chicken pie with creamy mash potato	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Sweet potato & vegetable casserole	 Vegetable stir fry with chicken style pieces and 50/50 rice	 Quorn™ & tomato bake with mash potatoes	 Tomato & basil pasta	 Vegan sausage & chunky chips
ACCOMPANIMENTS	Peas & carrots Salad bar	Corn on the cob & broccoli Salad bar	Carrots & parsnips Salad bar	Green beans & cauliflower Salad bar	Peas & baked beans Salad bar
DESSERTS	 Fruit pie & custard	 Chocolate & banana slice	Zesty lemon muffin	Ginger cake & custard	 Fresh fruit & 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	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling

**KEEP FIT
AND ACTIVE**













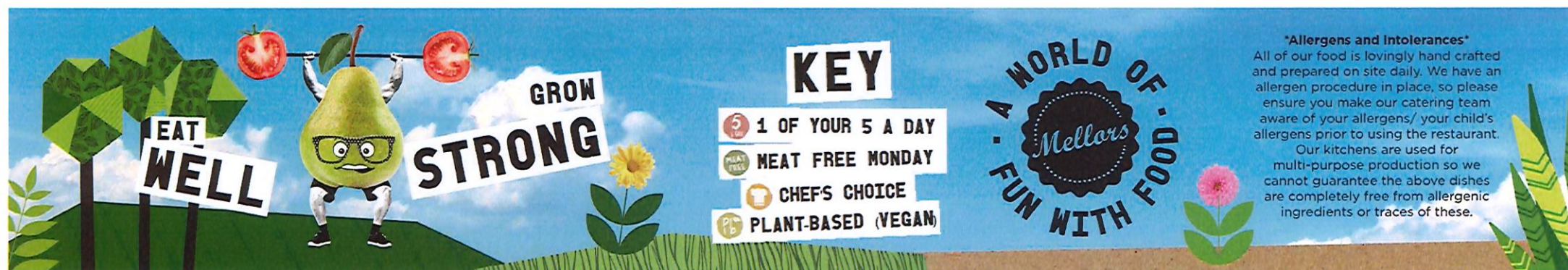
KEY

-  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.





WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Vegetarian korma with 50/50 rice	Pork sausage with creamy mash potato & gravy	Roast beef with Yorkshire puddings, roast potatoes & gravy	 Spanish chicken in a tomato sauce with 50/50 rice	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	 Vegetarian cottage pie	Quorn™ enchiladas with diced potatoes	 Quorn™ fillet with roast potatoes & gravy	 Tomato & roasted vegetable pasta	 Crispy vegetable fingers with chunky chips
ACCOMPANIMENTS	Cauliflower & broccoli Salad bar	Peas & carrots Salad bar	Green beans & cabbage Salad bar	Sweetcorn & broccoli Salad bar	Peas & baked beans Salad bar
DESSERTS	 Chocolate & pear sponge with custard	 Apple crumble & custard	 Flapjack	Carrot cake	Chocolate & orange cookie
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	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling



EAT WELL

GROW STRONG

KEY

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

Mellors
A WORLD OF FUN WITH FOOD

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.