







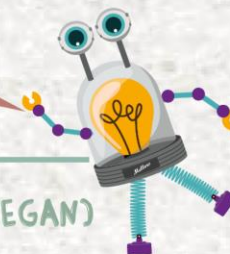


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Quorn™ tikka masala with 50/50 rice	Chicken fillet burger with baked wedges	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Mince Pie with Mashed Potato	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	 Tomato & basil pasta	Quorn Burger with Baked Wedges	 Quorn™ fillet with roast potatoes & gravy	 Vegan sausage & mash potato with gravy	 Crispy vegetable fingers with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Peas & coleslaw Salad bar	Seasonal vegetables Salad bar	Green beans & sweetcorn Salad bar	Peas & baked beans Salad bar
DESSERTS	Chocolate muffin	 Coconut & cherry flapjack	Lemon drizzle cake	Strawberry mousse	Chocolate & orange cookie
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 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



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.