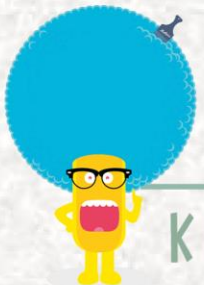
WEEK 2	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Pork sausage with creamy mash potato & gravy	Roast chicken with roast potatoes & gravy	Chicken tikka masala with 50/50 rice	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	PB Quorn™ nuggets with chunky chips	Vegetarian pasta bake	Vegetarian toad in the hole with roast potatoes & gravy	Sweet potato, cheese & onion pie with new potatoes	Cheese pinwheels with diced potatoes
ACCOMPANIMENTS 5 A DAY	Peas & carrots Salad bar	Seasonal vegetables Salad bar	Carrots & cauliflower Salad bar	Sweetcorn & broccoli Salad bar	Peas & baked beans Salad bar
DESSERTS	Rice pudding with fruit compote	Lemon shortbread	PB Chocolate brownie	5 A DAY Cheese & crackers with grapes	PB 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



Try something NEW today...
Variety is key to a healthy diet.

MENU

Mellors

KEY 5 A DAY - 1 OF YOUR 5 A DAY | MEAT FREE - MEAT-FREE MONDAY | - CHEF'S CHOICE | PB - 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.