












WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Homemade Lasagne with garlic bread	Roast chicken with mash potato and gravy	 Mexican chilli with 50/50 rice	Fish cake served with chips
VEGETARIAN MAIN DISH	Margherita pizza with baked potato wedges	Quorn Lasagne with herb bread  	 Quorn fillet with roast potatoes & gravy	Vegetarian chilli with 50/50 rice	 BBQ bean & cheese wrap with chips
PASTA / PANINI	Cheese Panini	Pasta and daily choice of filling	Cheese Panini	Pasta and daily choice of filling	Cheese Panini
ACCOMPLISHMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
JACKET POTATO	Tuna Mayo, Cheese, or Baked Beans	Tuna Mayo, Cheese, or Baked Beans	Tuna Mayo, Cheese, or Baked Beans	Tuna Mayo, Cheese, or Baked Beans	Tuna Mayo, Cheese, or Baked Beans
SANDWICHES	Sandwich selection	Sandwich selection	Sandwich selection	Sandwich selection	Sandwich selection
DESSERTS	 Flapjack	 Ginger biscuit	Ice cream	 Fruit sponge & custard	 Chocolate brownie



MENU

Fuel your afternoon with a healthy school lunch from Mellors

KEY



- 1 OF YOUR 5 A DAY



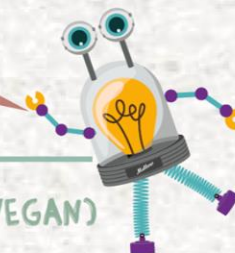
- MEAT-FREE MONDAY



- 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.