






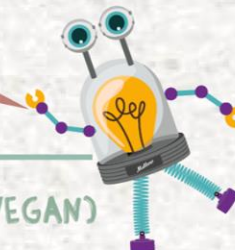


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN DISH</b>	Creamy tomato Pasta	Beefburger with baked Potato wedges	Roast pork with roast potatoes	Chicken Korma with 50/50 rice	Fish fingers or salmon fingers with chunky chips
<b>VEGETARIAN MAIN DISH</b>	Cheese quiche served with new potatoes	 Vegetarian burger with wedges	 Quorn fillet with roast potatoes & gravy	 Vegetarian Korma and 50/50 rice	BBQ Bean Wrap
<b>PASTA / PANINI</b>	Cheese Panini	Pasta and daily choice of filling	Cheese Panini	Pasta and daily choice of filling	Cheese Panini
<b>ACCOMPLISHMENTS</b> 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
<b>JACKET POTATO</b>	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
<b>SANDWICHES</b>	Cheese or Ham Bap	Turkey or Egg Mayo Baguette	Ham or Tuna Bap	Turkey or Tuna Wrap	Cheese or Ham Bap
<b>DESSERTS</b>	Jam & Coconut Sponge	Chocolate Crunch	Ice Cream	Blueberry & Banana muffins	  Lemon Shortbread



# 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.