





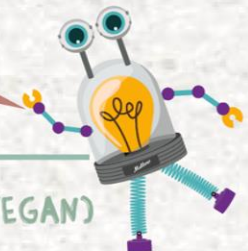


WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	 Spanish Chicken in a Tomato Sauce with 50/50 Rice	Roast chicken with Yorkshire Pudding, roast potato and gravy	Homemade Lasagne with garlic bread	Fish cake served with chips
VEGETARIAN MAIN DISH	Cheese and Bean Bake With Chunky Chips	BBQ Bean Wrap	 Quorn fillet with roast potatoes & gravy	Quorn lasagne with garlic bread	Breaded Vegetable Fingers served 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	Cheese or Ham Bap	Turkey or Egg Mayo Baguette	Ham or Tuna Bap	Turkey or Tuna Wrap	Cheese or Ham Bap
DESSERTS	Chocolate Sponge and Custard	 Flapjack	Ice cream	Fruit sponge	 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.