













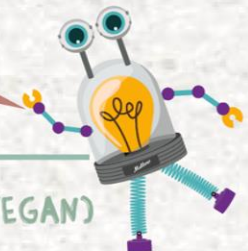


WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with Baked potato wedges	Mexican chilli with 50/50 rice 	Roast chicken with mash potato and gravy	Pork Sausage with creamy mash potato & gravy	Battered Fish served with chips
VEGETARIAN MAIN DISH	Margherita pizza with baked potato wedges	Vegetarian chilli with 50/50rice 	Quorn fillet with roast potatoes & gravy 	Vegan Sausage served with Mash Potato and Gravy 	Cheese and Bean Bake served with Chunky Chips
PASTA / PANINI	Cheese Panini	Pasta and daily choice of filling	Cheese Panini	Pasta and daily choice of filling	Cheese Panini
ACCOMPLIMENTS 	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	Marble Sponge and Custard	 Ginger biscuit	Ice cream	 Fruit Sponge and 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.