












WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Hot dog served with wedges	 Italian pasta bolognese	Roast gammon with roast potato and gravy	 Spanish chicken in tomato sauce with 50/50 rice	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	Veggie sausage hotdog with baked wedges	  Vegetarian bolognese	 Vegan sausage & mash potato with gravy	 Quorn in a Spanish style sauce with rice	 Quorn nuggets with chunky 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	  Apple crumble & custard	Oaty jam squares	Lemon cake	Sticky toffee pudding with custard	Ice cream



MENU

Fuel your afternoon with a healthy school lunch from Mellors

KEY



- 1 OF YOUR 5 A DAY



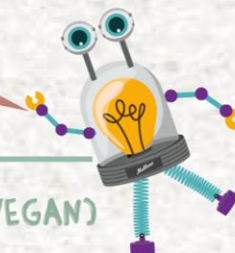
- MEAT-FREE MONDAY



- 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.