








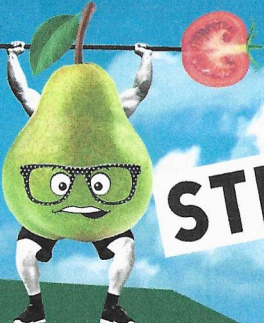






WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Macaroni cheese	Beef burger with baked potato wedges	All day breakfast	Mediterranean chicken wrap with savoury rice	Crispy battered fish & chunky chips
Vegetarian Main dish	 BBQ Quorn™ with 50/50 rice	 Meat free sausage ragu with wholemeal pasta 	 Quorn™ tikka masala with 50/50 rice	Cheese pinwheels served with half a crispy jacket	 Crispy vegetable fingers with chunky chips
Accompaniments	Peas & broccoli Salad bar	Roasted vegetables Salad bar	Peas & baked beans Salad bar	Green beans & sweetcorn Salad bar	Peas & baked beans Salad bar
Desserts	 Upside down cheesecake	Lemon drizzle cake	 Apple & oat cookie	Chocolate muffin	 Summer berries with whip
Fresh fruit or yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



EAT WELL

GROW STRONG









KEY

-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)

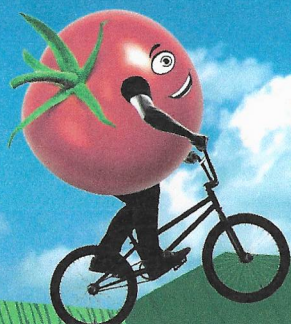
A WORLD OF FUN WITH FOOD

Mellors





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.

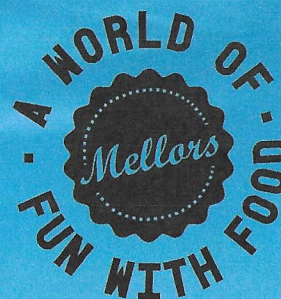
WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	Chicken tikka masala with 50/50 rice	Roast turkey with mashed potato & gravy	 Italian pasta bolognese	Crispy battered fish & chunky chips
Vegetarian Main dish	 Tomato & basil pasta	 Quorn™ lasagne with herb bread 	 Quorn™ fillet with roast potatoes & gravy	Cheese & onion pie served with new potatoes	Vegetarian burger with chunky chips
Accompaniments	Peas & coleslaw Salad bar	Carrots & green beans Salad bar	Broccoli & cauliflower Salad bar	Sweetcorn & carrots Salad bar	Peas & baked beans Salad bar
Desserts	Lemon shortbread	Rice pudding with fruit compote	Carrot cake	 Cheese & crackers with grapes	 Fresh fruit & ice cream
Fresh fruit or yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection

**KEEP FIT
AND ACTIVE**



KEY









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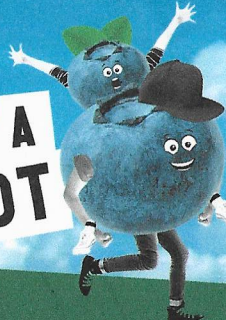


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ΩΕΕΚ 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Creamy tomato pasta	Chicken fillet burger with baked wedges	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Meatballs in tomato sauce served with wholemeal pasta	Fish fingers or salmon fingers with chunky chips
Vegetarian Main dish	Cheese quiche with Spanish potatoes	Veggie sausage hotdog with baked wedges	 Quorn™ fillet with roast potatoes & gravy	 BBQ bean & cheese wrap with 50/50 rice	 Quorn™ nuggets with chunky chips
Accompaniments	Sweetcorn & broccoli Salad bar	Peas & coleslaw Salad bar	Carrots & cauliflower Salad bar	Broccoli & green beans Salad bar	Peas & baked beans Salad bar
Desserts	Raspberry buns	 Fruit flapjack	 Ginger biscuit & fruit	Chocolate sponge & custard	 Fruit meringue
Fresh fruit or yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



IT'S A HOOT

TO EAT MORE FRUIT

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A WORLD OF FUN WITH FOOD

Mellors

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