







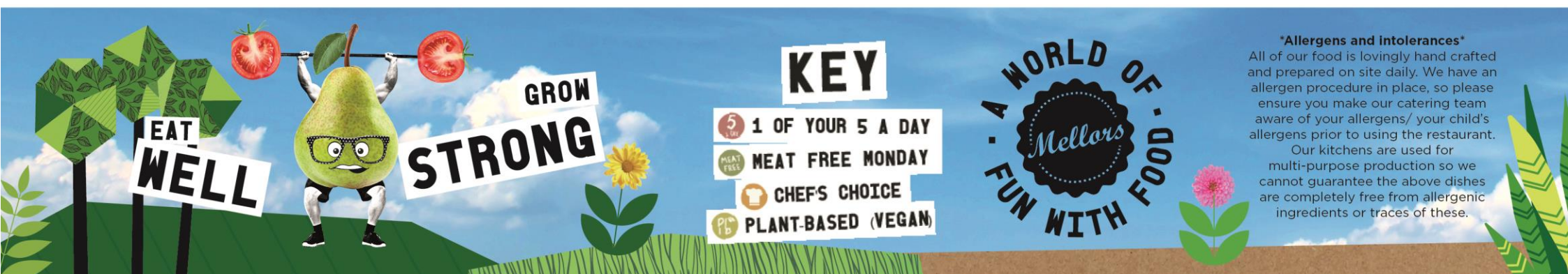






WEEK 1	TUESDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Mediterranean chicken wrap with savoury rice	Roast beef, with Yorkshire pudding, roast potatoes & gravy	 Pork meatballs with wholemeal pasta	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	 Potato & cauliflower curry with 50/50 rice	 Meat free sausage ragu with wholemeal pasta 	 Quorn™ fillet with roast potatoes & gravy	 BBQ Quorn™ with 50/50 rice	Falafel & salad pitta with chunky chips
ACCOMPANIMENTS	Peas & broccoli Salad bar	Roasted vegetables Salad bar	Carrots & cauliflower Salad bar	Green beans & sweetcorn Salad bar	Peas & baked beans Salad bar
DESSERTS	Coconut Sponge with custard	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

Mellars

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.