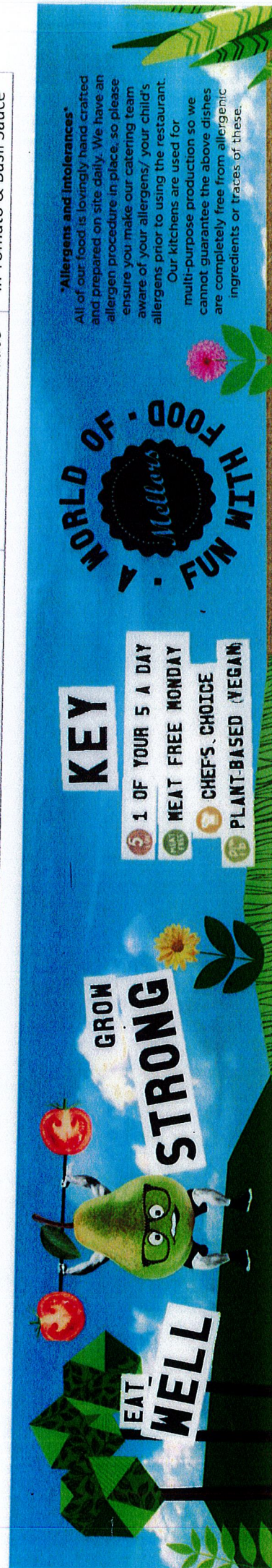


WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Margherita Pizza & Home-Baked Potato Wedges	Chicken Tikka Masala with Yellow Rice	Roast Chicken with Creamy Mashed Potatoes & Yorkshire Pudding	Meatballs in Tomato Sauce with Pasta Twirls	Crispy Fish Fingers with Chunky Chips
Vegetarian Main dish	Maccaroni Cheese	Quorn Lasagne with Garlic Bread	Vegan Sausage with Creamy Mash Potatoes	Cheese & Onion Pie with New Potatoes	Veggie Burger with Chunky Chips
Accompaniments	Steamed Carrots & Garden Peas Salad Bar	Steamed Carrots & Sweetcorn Salad Bar	Broccoli & Corn on the Cob Gravy Salad Bar	Cauliflower & Sweetcorn Salad Bar	Baked Beans & Garden Peas Salad Bar
Desserts	Chocolate Orange Cookie	Sticky Toffee Muffin	Oaty Jam Squares	Marble Sponge & custard	Vanilla or Chocolate Ice Cream
Fresh fruit or yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt	Fresh Fruit & Yoghurt
Jacket potato, sandwich selection & Pasta/Rice	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce



EAT WELL

GROW STRONG

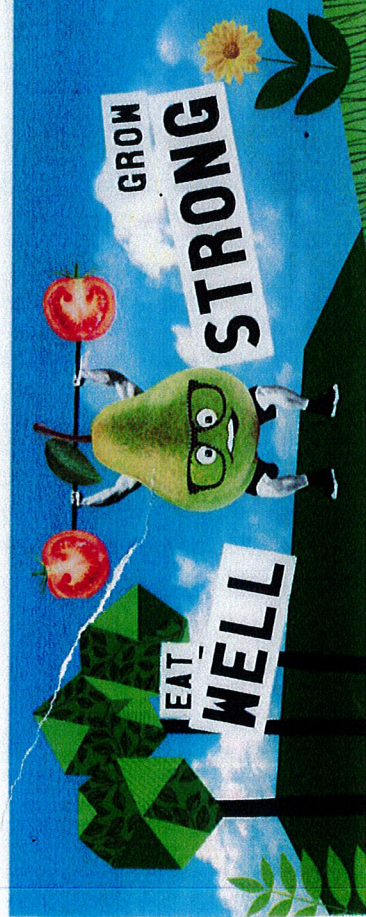
KEY

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

WORLD OF FOOD FUN WITH 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.

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Margherita Pizza with New Potatoes	Chinese Style Chicken Curry with Boiled Rice	Roast Beef with Roasted Potatoes & Yorkshire Pudding	Homemade Meat & Potato Pie with Creamy Mash Potatoes	Crispy Battered Pollock with Chunky Chips
Vegetarian Main dish	Tomato & Basil Pasta with Garlic Bread	Cheese Pin Wheels with Diced Potatoes	Vegetarian Toad in the Hole with Roasted Potatoes	Vegetarian Meatballs with Pasta in Tomato Sauce	Crispy Veggie Fingers with Chunky Chips
Accompaniments	Baked Beans & Garden Peas Salad Bar	Broccoli & corn on the Cob	Steamed Carrots & Sweetcorn Gravy Salad Bar	Cauliflower & Sweetcorn Salad Bar	Baked Beans & Garden Peas Salad Bar
Desserts	Apple & Oat Cookie	Ginger Cake & Custard	Oaty Jam Squares	Marble Sponge & custard	Ice Cream Roll
Fresh fruit or yoghurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt
Jacket potato, sandwich selection & Pasta/Rice	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce



KEY

 1 OF YOUR 5 A DAY

 MEAT FREE MONDAY

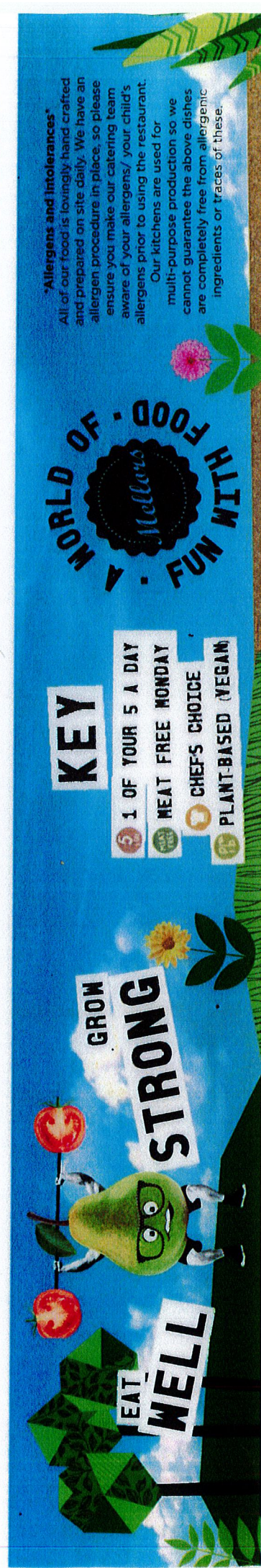
 CHEF'S CHOICE

 PLANT-BASED (VEGAN)

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WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Pizza Naan with Home Baked Potato Wedges	Italian Pasta Bolognese with Garlic Bread	Roast Turkey with Creamy Mashed Potatoes & Yorkshire Pudding	All Day Breakfast	Crispy Fish Cake with Chunky Chips
	Creamy Tomato Pasta with Garlic Bread	Quorn Tikka Masala with Yellow Rice	Roasted Quorn Fillet with Roasted Potatoes	Vegetarian All Day Breakfast	Quorn nuggets with Chunky Chips
Accompaniments	Baked Beans & Sweetcorn Salad Bar	Garden Peas & Sweetcorn Salad Bar	Steamed Carrots & Broccoli Gravy Salad Bar	Baked Beans & Grilled Tomatoes Salad Bar	Baked Beans & Garden Peas Salad Bar
Desserts	Strawberry or Orange Jelly	Chocolate & Pear Sponge with Custard	Strawberry Whip	Blueberry & Banana Muffin	Vanilla or Chocolate Ice Cream
Fresh fruit or yoghurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt
Jacket potato, sandwich selection & Pasta/Rice	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce	Jacket Potato & Filling, Sandwich Selection or Pasta in Tomato & Basil Sauce



EAT WELL

GROW STRONG

KEY

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

WORLD OF FOOD

FUN WITH

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