WEEK 3	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Macaroni cheese and Garlic bread	Chicken Pie with diced potatoes	Gammon with roast potatoes, yorkshite pudding and gravy	Sausage Rolls with wedges	Crispy Battered fish and chunky chips
VEGETARIAN MAIN DISH	Cheese and Tomato Pasta and garlic bread	Veggie Chilli with rice	Veggie Sausage with Roast potatoes, yorkshire pudding and gravy	Margherita pizza with wedges	Quorn Nuggets and chunky chips
ACCOMPANIMENTS 5 A DAY	Seasonal Vegetables Salad bar	Seasonal Vegetables Salad bar	Seasonal Vegetables Salad bar	Seasonal Vegetables Salad bar	Seasonal Vegetables Salad bar
DESSERTS	Lemon Biscuit	Apple crumble and custard	Rice Pudding and jam	Chocolate Mousse	Ice cream
FRESH FRUIT OR YOGHURT	Fresh fruit, Jelly or yoghurt	Fresh fruit, Jelly or yoghurt	Fresh fruit, Jelly or Yoghurt	Fresh fruit, Jelly or Yoghurt	Fresh fruit, Jelly or yoghurt
JACKET POTATO AND SANDWICH SELECTION	Jacket potato cheese sandwich	Jacket potato cheese sandwich	Jacket potato Tuna sandwich	Jacket potato Ham Sandwich	Jacket potato ham sandwich

Mellors

MENU

Eating all your fruit & veg will help you grow BIG and STRONG (like me!)



KEY 5 A DAY - 1 OF YOUR 5 A DAY | MEAT FREE - MEAT-FREE MONDAY | - CHEF'S CHOICE | PB - 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.