







WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	 Homemade lasagne with herb dough balls	Roast chicken with new potatoes & gravy 	All day breakfast	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Creamy tomato pasta	Veggie burger in a roll with diced potatoes	 Vegetable cobbler with mash potato	Vegetarian all day breakfast	 Crispy vegetable fingers with chunky chips
ACCOMPANIMENTS	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Baked beans Salads Fresh homemade bread
DESSERTS	Jelly and Ice cream	 Watermelon lolly	Chocolate muffin	Lemon biscuit	Jam & coconut sponge
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	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo



EAT WELL

GROW STRONG















KEY

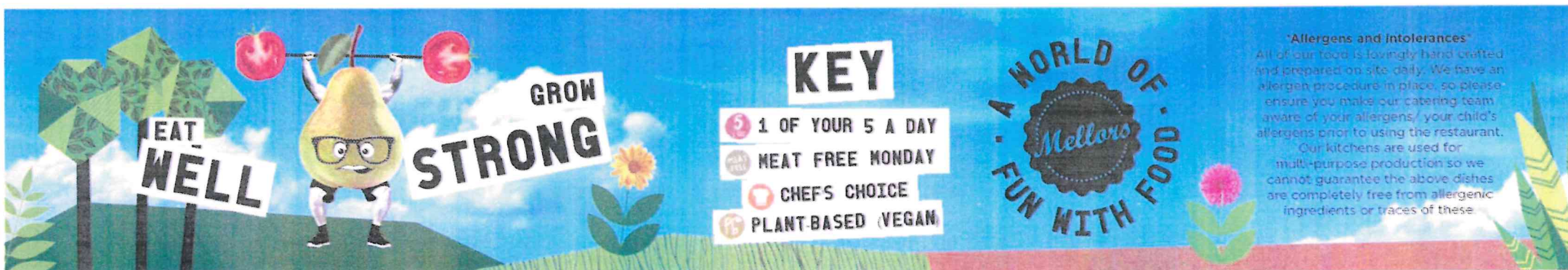
-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)

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	Veggie sausage hotdog with baked wedges	 Pork meatballs with wholemeal pasta	Roast turkey with new potatoes 	Chicken korma with 50/50 rice 	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Macaroni cheese	  Vegetarian meatballs with pasta	 Quorn™ fillet with roast potatoes & gravy	 Quorn™ tikka masala with 50/50 rice	 Quorn™ burger with chips
ACCOMPANIMENTS	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Baked beans Salads Fresh homemade bread
DESSERTS	 Chocolate & banana slice	 Apple & oat cookie	 Flapjack	 Fruit fool	 Chocolate brownie
FRESH FRUIT OR YOGHURT	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt
JACKET POTATO	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo












EAT WELL GROW STRONG

KEY

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

Mellors
A WORLD OF FUN WITH FOOD

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 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	  Vegetarian bolognese	Beef burger with baked potato wedges	Roast gammon with creamy mash potato & gravy	Lamb keema with 50/50 rice 	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	 Quorn™ enchiladas	 Vegetarian cottage pie	Vegetarian toad in the hole served with mashed potato	 BBQ bean & cheese wrap with 50/50 rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Baked beans Salads Fresh homemade bread
DESSERTS	Marble sponge & custard	 Coconut & cherry flapjack	Raspberry buns	Sticky toffee pudding with custard	Strawberry mousse
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	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo	Baked Beans, Cheese or Tuna Mayo



MEAT 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.