



# MENU

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional Main Dish Meat</b>	Mighty mega feast pizza	Pork sausage with creamed potatoes	Roast chicken, crispy roast potatoes and gravy and Yorkshire pudding	chicken curry with fluffy rice	Crispy battered fish with chunky chips
<b>Traditional Main Dish Vegetarian</b>	Pizza Margherita	No chicken teriyaki rice	Cheesy potato and leek pie topped with golden puff pastry	cheddar quiche 	Falafel pitta, crunchy slaw and chunky chips
<b>Accompaniments</b>	Seasonal vegetables Seasoned potato wedges	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Mushy peas
<b>Street Food</b> 	Southern style quorn burger with caramelised red onions	Mild Mexican chilli, rice, sour cream and salsa	Mediterranean chicken kebab w/ flatbread, salad & garlic mayo	Beef burger, burger sauce & oven baked wedges	Jumbo hotdog with chunky chips
<b>Italian Eats</b> 	Tomato & mascarpone pasta garlic bread slice	Seasoned tomato pasta garlic slice	Tomato and mascarpone pasta garlic slice	Pasta Arabi Atta garlic bread slice	Tomato pasta with garlic slice
<b>Desserts</b>	Marble sponge with custard	Shortbread cookie	Flapjack	Oaty fruit crumb	Fruit muffin

**KEY**



1 OF YOUR 5 A DAY



MEAT-FREE (VEGETARIAN)



CHEF'S CHOICE



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.

*Mellors*  
**FOOD  
HAPPY**

# MENU

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional Main Dish Meat</b>	Chilli con carne & rice w/ garlic bread	Cottage pie	Roast gammon, roasties & yorkies with gravy	Chicken curry with rice / naan bread	Crispy battered fish goujons with chunky chips
<b>Traditional Main Dish Vegetarian</b>	Vegetarian sausage casserole	Macaroni cheese with galice bread	veggie meatballs in tomato sauce with garlic bread 	Vegetable moussaka	Mexican Quorn™ wrap with salsa 
<b>Accompaniments</b>	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Mushy peas
<b>Street Food</b> 	Tomato pizza	Crispy bacon, lettuce and tomato ciabatta	Southern fried chicken burger	Chicken gyros, pitta bread, tzatziki and Greek style salad 	Stir fried chicken and rice
<b>Italian Eats</b> 	Tomato basilico pasta with flatbread	Pomodoro pasta Garlic slice	Pasta Arrabiatta Garlic slice	Chinese chicken curry with rice	Bolognese pasta
<b>Desserts</b>	Lemon drizzle cake w/ custard	Chocolate & orange sponge	Chocolate brownie	Jelly and ice cream	Ice cream sponge roll

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Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional Main Dish Meat</b>	Cottage pie	Creamy chicken and leek pie with a golden pastry top served with mash potatoes	Roast turkey & stuffing with crispy roast potatoes	Beef lasagne Seasoned wedges	fish fingers butty served with chunky chips
<b>Traditional Main Dish Vegetarian</b>	Veggie burger in a bun with seasoned wedges	Cheddar quiche	Vegetarian sausage with gravy and crispy roast potatoes	Pizza stromboli with side salad	Veggie finger wrap with sauce and chunky chips
<b>Accompaniments</b>	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Mushy peas
<b>Street Food</b>	Cheese pizza Seasoned wedges	chicken pitta with chunky salad mint sauce 	Beef burger, lettuce & burger sauce Potato wedges	stacked chicken burger with seasoned wedges 	Chicken shawarma, salad, houmous wrap
<b>Italian Eats</b>	Mac 'n' cheese	Meatballs in tomato sauce	Pasta Bolognese	Pasta Arrabiatta	Vegetarian bolognese
<b>Desserts</b>	Chocolate sponge with chocolate custard	Ice cream/ice lolly	Iced bun	Parkin	Eton mess

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MEAT-FREE (VEGETARIAN)



CHEF'S CHOICE

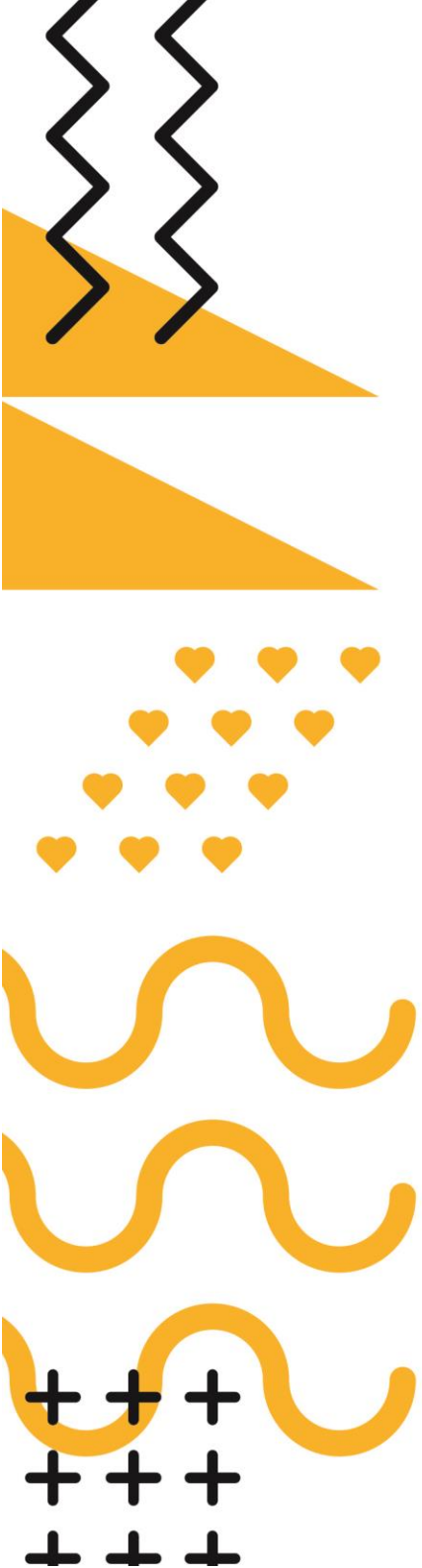


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