

19/1/26, 9/2/26, 9/3/26,

WEEK 3	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Pepperoni pizza and wedges	 Italian pasta bolognese	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Tandoori chicken wrap with savoury rice	 Fish finger bap
VEGETARIAN MAIN DISH	Vegetable stir fry with chicken style pieces and noodles	Cheese pinwheels with diced potatoes	Quorn™ fillet with Yorkshire pudding, mash potato & gravy	 Vegetarian chilli with 50/50 rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS	Sweetcorn & beans Salad bar	Peas & sweetcorn Salad bar	Broccoli & cauliflower Salad bar	Carrots & green beans Salad bar	Peas & baked beans Salad bar
DESSERTS	 Cheese & crackers with grapes	 Chocolate sponge and mint custard	Strawberry whip	Blueberry & banana muffin	Ice cream
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 & todays choice of filling	Jacket potato and sandwich selection	Jacket potato & todays choice of filling	Jacket potato and sandwich selection	Jacket potato & todays choice of filling



KEY

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

A WORLD OF MELLORS
• 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.