






WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Creamy tomato pasta	Chicken fillet burger with baked wedges	Roast gammon with new potatoes	All day breakfast	Crispy fish fingers with chunky chips
	Cheese quiche with Spanish potatoes	Veggie sausage hotdog with baked wedges	Vegan keema with 50/50 rice	Vegetarian all day breakfast	 Quorn™ nuggets with chunky chips
Accompaniments	Sweetcorn & broccoli Salad bar	Peas & coleslaw Salad bar	Carrots & cauliflower Salad bar	Baked bean and mushrooms Salad bar	Peas & baked beans Salad bar
	Raspberry buns	 Coconut & cherry flapjack	 Ginger biscuit & fruit	Chocolate sponge & custard	 Fruit meringue
Fresh fruit or yoghurt	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit
Jacket potato	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling



IT'S A HOOT

TO EAT MORE FRUIT



WORLD OF FOOD FUN WITH MELLORS

KEY

-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  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.