









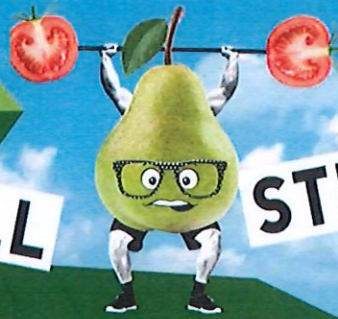


Week Commencing – 03/11/25, 24/11/25 and 15/12/25





WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Macaroni cheese	Homemade meat & potato pie with mash potato	All day breakfast	Chicken korma with 50/50 rice	Crispy fish fingers with chunky chips
Vegetarian Main dish	 Vegetable stir fry with chicken style pieces and 50/50 rice	  Vegetarian bolognese	Vegetarian toad in the hole with roast potatoes & gravy	 Sweet potato, cheese & onion pie with new potatoes	Vegetarian burger with chunky chips
Accompaniments	Cauliflower & broccoli Salad bar	Peas & carrots Salad bar	Green beans & cabbage Salad bar	Sweetcorn & broccoli Salad bar	Peas & baked beans Salad bar
Desserts	 Fruit crumble & custard	 Cheese & crackers with grapes	 Flapjack	Marble sponge & custard	 Fruit in jelly
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	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



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 Commencing – 10/11/25 and 01/12/25

WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	 Traditional cottage pie	Pork sausage with creamy mash potato & gravy	 Mexican chilli with 50/50 rice	Crispy battered fish & chunky chips
Vegetarian Main dish	 Chickpea & vegetable curry with 50/50 rice 	 Creamy butternut squash pasta	 Vegetable cobbler with mash potato	 Vegetarian meatballs with pasta 	Cheese & bean bake with chunky chips
Accompaniments	Corn on the cob & broccoli Salad bar	Peas & cauliflower Salad bar	Carrots & parsnips Salad bar	Roasted vegetables Salad bar	Peas & baked beans Salad bar
Desserts	 Bananas & custard	 Ginger biscuit	Chocolate & orange muffins	 Fruit sponge & custard	 Chocolate brownie
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	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

**KEEP FIT
AND ACTIVE**



KEY














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


**A WORLD OF
FUN WITH FOOD**

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Week Commencing – 17/11/25 and 08/12/25

WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Quorn™ lasagne with herb bread 	Beef burger with baked potato wedges	Traditional chicken pie with creamy mash potato	 Chicken & tomato pasta bake 	Crispy battered fish & chunky chips
Vegetarian Main dish	 Vegetable tikka masala with 50/50 rice 	Marinated Quorn™ pitta with baked potato wedges	 Quorn™ enchiladas	 Vegetable & bean chilli with 50/50 rice 	 Quorn™ nuggets with chunky chips
Accompaniments	Peas & broccoli Salad bar	Roasted vegetables Salad bar	Green beans & cabbage Salad bar	Corn on the cob & carrots Salad bar	Peas & baked beans Salad bar
Desserts	Oaty jam squares	 Apple pie with custard	Lemon cake	Sticky toffee pudding with custard	 Fresh fruit & whip
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	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



TO EAT MORE FRUIT

KEY

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

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Mellors

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