





MENU

WEEK 3	MONDAY 	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Creamy tomato pasta	Chicken fillet burger with baked wedges	Roast gammon with new potatoes	Chicken & tomato pasta Bake	Crispy fish fingers served with chunky chips
VEGETARIAN MAIN DISH	Cheese quiche with Spanish potatoes	Veggie sausage hotdog with baked wedges	BBQ quorn & bean stew with new potatoes	Lemon & summer vegetable risotto 	Quorn nuggets with chunky chips
ACCOMPANIMENTS 	Sweetcorn & broccoli Salad bar	Peas & coleslaw Salad bar	Carrots & cauliflower Salad bar	Broccoli & green beans Salad bar	Peas & baked beans Salad bar
STREET FOOD	Assorted paninis	Assorted paninis	Assorted paninis	Assorted paninis	Assorted paninis
DAILY SPECIAL	Jackets Potato Sandwiches & Baguettes	Jackets Potato Sandwiches & Baguettes	Jackets Potato Sandwiches & Baguettes	Jackets Potato Sandwiches & Baguettes	Jackets Potato Sandwiches & Baguettes
DESSERT	Raspberry buns	Coconut & cherry flapjack	 Ginger biscuit & fruit	Chocolate sponge & custard	Fruit meringue

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**