

MENU

Week 2	Monday 	Tuesday	Wednesday	Thursday	Friday
Main Dish	Roasted Vegetable Lasagne	Traditional Cottage Pie & Gravy	Roast chicken, with creamy mash potato & Gravy	 Mexican Chilli with Rice	Crispy battered fish Fillet with chunky chips
Vegetarian Main Dish	 Chickpea & Vegetable curry with Homemade Naan bread	 Butternut Squash Pasta	 Vegetable cobbler with mash potato & Gravy	Vegetarian Meatballs in Rich Tomato Sauce with Pasta	Cheese & Bean Bake With Chunky Chips
Accompaniments 	Steamed broccoli & Sweetcorn Salad bar	Peas & Cauliflower Salad bar	Roasted parsnips & Carrots Salad bar	Roasted Vegetables Salad bar	Peas & Baked beans Corn on the cob Salad bar
Street Food	 Falafel burgers with vegan mayonnaise and salad 	 Beef Burger with Salad & BBQ Sauce	Crispy bacon, lettuce and tomato ciabatta with Cajun wedges	Indian Munch Box (Vegetable Samosa, Onion Bhaji, Bombay Potatoes, Salad & Mint Yoghurt)	Chicken burger With Salad & Sweet Chilli Sauce
Italian Daily Special	Classic Margherita Pizza	Creamy Carbonara	Spicy sausage pasta	Pepperoni pizza	Italian chicken pasta
Dessert	Iced Vanilla Sponge	Ginger Biscuit	Chocolate and Orange Muffin	 Fruit Sponge & Custard	Chocolate Shortbread

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