

MENU

Week 3	Monday 	Tuesday	Wednesday	Thursday	Friday
Main Dish	Quorn™ Lasagne With Garlic Bread	Chicken Balti with Steamed Rice	Roast Chicken, Sage & Onion Stuffing with Creamy Mash potato & Gravy	Beef Lasagne With Garlic bread	Crispy Battered fish served with chunky chips
Vegetarian Main Dish	Vegetable Tikka Masala with Pilau Rice	Barbeque Marinated Quorn™ pitta With Baked potato wedges	Vegan Sausage with Creamy mash potato & Gravy	Vegetable Bean Chilli with Rice & Garlic bread	Quorn™ Nuggets With chunky chips
Accompaniments 	Peas & Steamed broccoli Salad bar	Roasted Vegetables Salad bar	Green Beans & Cabbage Salad bar	Sweetcorn & Carrots Crisp mixed salad Salad bar	Garden peas & Baked Beans Crisp mixed salad Salad bar
Street Food	Red lentil and squash Dhal with basmati rice	Chicken loaded Naan with Spicy Wedges & Mint Raita	Tandoori chicken burgers with Bombay potatoes and cucumber raita	Chicken Shawarma, salad, houmous and Khobez bread	Chinese Munch Box Vegetable Spring Rolls, Stir fry Vegetables & Noodles with Sweet Chilli Sauce
Italian Daily Special	Roasted vegetable Panini with Halloumi	Ham and mushroom pizza	Mediterranean Hot Chicken wrap	Chicken & Tomato Pasta Bake	BBQ chicken pizza
Dessert	 Fruity Flapjack	 Eton Mess	Lemon Drizzle Cake	Sticky Toffee Pudding with custard	Homemade Cookie

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