











14TH NOV, 25TH NOV, 16TH DEC, 20TH JAN, 10TH FEB, 10TH MAR, 31ST MAR

WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Pizza naan with baked potato wedges	 Homemade lasagne with herb dough balls	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Chicken tikka masala served with rice	' Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	 Tomato & basil pasta	Cheese & onion pie served with new potatoes	 Quorn™ fillet with roast potatoes & gravy	 Quorn™ fajitas	 Crispy vegetable fingers with chunky chips
COMPANIMENTS 	Peas & baked beans Salad bar	Seasonal vegetables Salad bar	Green beans & cabbage Salad bar	Sweetcorn & broccoli Salad bar	Peas & baked beans Salad bar
DESSERTS	 Cheese & crackers with grapes	 Chocolate & pear sponge with custard	 Flapjack	Jam & coconut sponge	Chocolate & orange cookie
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 AND SANDWICH SELECTION	Jacket Potato Selection	Jacket Potato Selection	Jacket Potato Selection	Jacket Potato Selection	Jacket Potato Selection



MENU

Fuel your afternoon with a healthy school lunch from 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