





# MENU

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday 
<b>Main Dish</b>	Mediterranean pasta bake served with Garlic and Herb Slice	Beef Lasagne Crusty bread slice	Cheese & Ham Quiche Skin on wedges	Southern coated Chicken Goujons served on a soft tortilla	Crispy battered fish Served with chunky chips
<b>Vegetarian Main Dish</b>	Mac n Cheese served with a Garlic and Herb slice	Vegetable Lasagne Crusty bread slice	Cheese Flan Skin on wedges	Quorn Dippers Wrap Served on a soft tortilla wrap	Homemade Cheese and Onion Pie served with chunky chips 
<b>Accompaniments</b> 	Mixed Salad Leaves Garlic and Herb slice	Crisp mixed salad Corn on the cob	Mixed salad Baked Beans	Mixed Salad Steamed rice Choice of Sauces	Chinese Curry Sauce Gravy Baked Beans Mushy Peas Rice
<b>Street Food</b>	Cheesy Garlic bread Freshly Made Pizzas	Assorted Panini	Jumbo hot dogs Fishwich bap	Plain Goujon Wrap Goujon pot	Freshly made Margarita Pizza Cheesy Garlic Bread
<b>Daily Items</b>	Baked potatoes Baguettes Sandwiches Wraps Homemade Soups Salads	Baked potatoes Baguettes Sandwiches Wraps Homemade Soups Salads	Baked potatoes Baguettes Sandwiches Wraps Homemade Soups Salads	Baked potatoes Baguettes Sandwiches Wraps Homemade Soups Salads	Baked Potatoes Sandwiches Salads
<b>Dessert</b>	Homemade Date Shortcake 	Homemade Fruity or Plain Flapjack	Chocolate Crunch	Rock Buns	Gooley Chocolate brownie

**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**