




MENU

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday 
Main Dish	Meatball pasta bake	Chicken fried rice	Roast of the week Served with freshly prepared Potatoes and Veg 	Southern coated chicken goujons served on a soft tortilla	Crispy battered fish Served with chunky chips
Vegetarian Main Dish	Quorn meatball pasta bake	Vegetable fried rice	Vegetarian toad in the hole	Quorn nuggets served on a soft tortilla	Homemade Cheese and Onion Pie served with chunky chips
Accompaniments 	Garlic bread slice Mixed leaf salad	Prawn crackers	Freshly Prepared potatoes and vegetables Gravy	Mixed Salad Steamed Rice Choice of Sauces	Chinese Curry Sauce Gravy Baked Beans Mushy Peas Rice
Street Food	Freshly Made Pizzas	Katsu chicken bites	Individual pasties & pies	Plain goujon wrap Goujon pot	Freshly made Margarita pizza Cheesy Garlic Bread
Daily Items	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 Homemade soups Salads
Dessert	Freshly baked cookies	Lemon drizzle cake	Chocolate sponge and custard	Homemade cupcakes	Buttery shortbread biscuits

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**