

MENU

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	 Three Cheese Mac & Cheese, Garlic Bread	 Katsu Chicken Curry, Brown & White Rice	Roast Beef Dinner, Creamed Potatoes & Yorkshire Puddings	Sweet & Sour Pork Noodle Stir Fry	Crispy Salmon Goujons, Buttered New Potatoes
Vegetarian Main Dish	Southern Style Quorn Burger, Seasoned Wedges	 Tofu Katsu Curry, Brown & White Rice	Vegetarian Sausage, Creamed Potatoes, Red Onion Gravy	Oriental Roasted Vegetable Stir Fry	 Plum Tomato & Bean Bake, Buttered New Potatoes
Accompaniments 	Sweetcorn Roasted Broccoli	Roasted Vegetables Steamed Broccoli	Honey Roast Parsnips Garden Peas	Sauteed Mange Tout Sesame Glazed Carrots	Green Beans Roasted Butternut Squash
Street Food	Chicken Ceasar Salad, Crispy Fries	Pepperoni & Caramelised Onion Pizza, Salad	 Piri Piri Halloumi & Pepper Pitta	Chicken Tikka Loaded Naan Bread, Onion Bhaji	Meatball Marinara & Mozzarella Sub, Cajun Wedges
Salad Bar	Assorted Sandwiches Pasta King Jacket Potatoes	Assorted Sandwiches Pasta King Jacket Potatoes	Assorted Sandwiches Pasta King Jacket Potatoes	Assorted Sandwiches Pasta King Jacket Potatoes	Assorted Sandwiches Pasta King Jacket Potatoes
Home Bakes	 Trio of Melon, Raspberry Coulis	Rocky Road	 Raspberry Trifle	Chocolate Muffins	 Strawberries & Cream Ice-Cream Sundae

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