

MENU

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	All Day Breakfast	Thai Green Chicken Curry, Brown & White Rice	Cheddar Topped Cottage Pie	Spaghetti & Pork Meatballs, Garlic Bread	Chicken Enchiladas, Tortilla Crisps
Vegetarian Main Dish	Vegetarian All Day Breakfast	 Tofu Thai Curry, Brown & White Rice	Root Vegetable Hot Pot	 Quorn Fillet Parmigiana, Garlic Bread & Crisp Salad	Quorn Mince Taco, Tomato Salsa & Sour Cream
Accompaniments 	Baked Beans Sautéed Mushrooms	Roasted Vegetables Asian Slaw	Cauliflower Cheese Mixed Green Vegetables	Garden Peas Steamed Sweetcorn	Crispy Salad Broccoli
Street Food	 Pulled Pork Burger, Red Onion Jam & Buttered New Potatoes	BBQ Chicken & Sweetcorn Pizza, Salad	 Spiced Tomato Falafel, Pitta Bread, Asian Slaw	Shredded Cajun Chicken Wrap, Seasoned Wedges	Cod Goujon Ciabatta, Iceberg Lettuce & Tomato Sauce
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	Saucy Chocolate & Orange Pudding, Vanilla Ice Cream	Lemon Tiramisu	Gingerbread Muffins	 Raspberry Jam Topped Panna Cotta	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

