

MENU

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	Katsu Curry with 50/50 rice	Sausage and Potato Wedges	Roast Chicken with Roast Potatoes and Gravy	Apple and Pork Plait	Chicken Nuggets or Fish Cake with Chips and either Curry or Gravy Sauce
Vegetarian Main Dish ♥ ♥ ♥	Vegetable Stir-Fry	Quorn Sausage and Potato Wedges	Creamy Vegetable and Lentil Pie	Roasted Vegetable Plait	Cheese and Bean bake with Chips and either Curry or Gravy Sauce
Accompaniments	Salad Bar or Green Beans	Salad Bar or Beans and Corn	Salad Bar or Carrots and Peas	Salad Bar or Broccoli and Cauliflower	Beans and Mushy Peas
Jacket Potatoes	Freshly cooked Jacket Potatoes, Filled with Beans and Cheese or Tuna Mayo	Freshly cooked Jacket Potatoes, Filled with Beans and Cheese or Tuna Mayo	Freshly cooked Jacket Potatoes, Filled with Beans and Cheese or Tuna Mayo	Freshly cooked Jacket Potatoes, Filled with Beans and Cheese or Tuna Mayo	Freshly cooked Jacket Potatoes, Filled with Beans and Cheese or Tuna Mayo
Dessert	Flapjack or Cookies or Shortbread	Mixed Berry Muffin or Cookies or Shortbread	Raspberry and Syrup Sponge or Cookies or Shortbread	Rice Krispie Cake or Cookies or Shortbread	Chocolate Brownie or Cookies or Shortbread

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**