

MENU

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	Chicken Tikka Curry with 50/50 rice	Teriyaki Chicken with Noodles	Roast Turkey with Roast Potatoes and Gravy	Cottage Pie	Chicken Fingers or Fish Fingers with Chips and either Curry or Gravy Sauce
Vegetarian Main Dish ♥ ♥ ♥	Vegetable Curry with 50/50 rice	Teriyaki - Style Vegetables with Noodles	Mediterranean Vegetable Pasta	Creamy Vegetable and Lentil Pie	Cheese and Bean bake with Chips and either Curry or Gravy Sauce
Accompaniments	Salad Bar or Sweetcorn	Salad Bar or Green Beans	Salad Bar or Carrots and Peas	Salad Bar or Mixed Cabbage	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	Fruity Flapjack or Cookies or Shortbread	Blueberry Muffin or Cookies or Shortbread	Mixed Berry Sponge or Cookies or Shortbread	Frosties Cake or Cookies or Shortbread	Chocolate Chip Traybake 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