
















MENU

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH £2.35	Chicken tikka masala with pilau rice and cucumber raita	Creamy chicken and leek pie with a golden pastry top served with mash potatoes	Roast pork and gravy with crispy roast potatoes	Jerk chicken with rice and peas	Crispy battered fish with chunky chips
VEGETARIAN MAIN DISH £2.35	 Mixed bean and aubergine tagine with couscous	 No chicken teriyaki with rice	Vegetarian toad in the hole with crispy roast potatoes and gravy	  Spiced vegetable jambalaya	Mac N Cheese with garlic bread and salad
ACCOMPANIMENTS 	Sweetcorn Steamed broccoli Salad bar	Spring greens Carrot batons Salad bar	Cauliflower cheese Savoy cabbage Salad bar	Green beans Crisp mixed salad Salad bar	Garden peas Crisp mixed salad Salad bar
STREET FOOD £2.35	 Red lentil and squash dhal with basmati rice	 Greek pork souvlaki in a warm pitta with tzatziki & salad	 Tandoori chicken burgers with bombay potatoes and cucumber raita	 Chicken shawarma, salad, houmous and tortilla wrap	  Butternut squash and bean chilli with rice
JACKET POTATOES 1 FILLING £1.80 2 FILLINGS £2.40	Freshly baked potatoes with a selection of hot & cold fillings	Freshly baked potatoes with a selection of hot & cold fillings	Freshly baked potatoes with a selection of hot & cold fillings	Freshly baked potatoes with a selection of hot & cold fillings	Freshly baked potatoes with a selection of hot & cold fillings
DESSERT £1.00	 Banana bread	Chocolate marble cake	 Fatty fruit crunch	 Berry flapjack	 Flapjack

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