

MENU

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	Quorn and vegetable lasagne with crusty garlic and herb bread	Chicken Singapore noodles	Roast chicken, sage and onion stuffing and gravy served with creamy mash potato	Chicken tikka curry, rice and naan bread	Breaded chicken goujons with chunky chips
Vegetarian Main Dish	Tomato and herb pasta bake with crusty garlic bread	Cheese and onion quiche with seasoned wedges	Cheesy potato and leek pie topped with puff pastry served with crispy roast potatoes	Quorn keema, brown rice and naan bread	Mexican Quorn burrito with chunk chips and salsa
Accompaniments 5 A DAY	Roasted root vegetables Braised red cabbage Salad bar	Crisp mixed salad Sweetcorn salad bar	Steamed carrots and broccoli Salad bar	Green beans Roasted butternut squash Salad bar	Garden peas Crisp mixed salad Salad bar
Street food	Classic Margherita pizza	Chicken gyros in wholemeal pitta bread, Greek salad	BBQ chicken and cheese baguettes	Lamb kofta meatball sub	Fish and chips with chunky chips
Dessert	Lemon sponge cake with custard MEAT FREE	Ginger biscuits	Banana bread	Apple and black current crumble with custard	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

MENU

Week2	Mbnday 	Tues day	Wednes day	Thur s day	Fr iday
Main Dish	Cottage pie	Chinese chicken and vegetable rice	Chicken and leek pie with mash potatoes	Beef curry with rice and naan bread	Breaded chicken goujons with chunky chips
Vegetarian Main Dish	Vegetable frittata	Cajun Quorn fillets with brown rice	Vegetarian sausage and gravy with garlic and herb potatoes	Aubergine and chickpea curry, rice and garlic naan bread	Falafel in a wholemeal pitta, and chunky chips
Accompaniments 	Steamed Broccoli Carrots Salad Bar	Green beans Roasted courgette Salad Bar	Roasted Parsnip And Leeks Salad Bar	Crisp Mixed Salad sweetcorn Salad Bar	Garden peas Salad Bar
STREET FOOD	Bbq chicken and cheese loaded wedges	Chicken and waffle with a maple syrup sauce	Loaded Yorkshire pudding beef strips, stuffing, mash and cheese with gravy	Chicken pastry with rice	Fish and chips with chunky chips
Dessert	Berry flapjack	Fruity sponge cake and custard	Shortbread	Mini pancakes with berries and syrup sauce	Chocolate and Orange Sponge

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Week3	Mnday	Tues day	Wednes day	Thur s day	Fr iday
Main Dish	Spicy vegetable and bean quesadillas with seasoned wedges	Beef chilli with rice	Lemon and herb chicken crispy roast potatoes and gravy	Chicken korma curry with rice and naan bread	Breaded chicken goujons with chunky chips
Vegetarian Main Dish	Vegetarians bolognese pasta with garlic bread	Vegetable stir fry with chicken style pieces	Vegetarian toad in the hole with mash potatoes	Red lentil dhal with rice and naan bread	Onion bhaji burgers with chips
Accompaniments 	Sweetcorn Steamed Broccoli Salad Bar	Spring Greens Carrot Baton Salad bar	Cauliflower Cheese Braised Red Cabbage Salad bar	Green beans Crisp Mixed Salad Salad bar	Garden Peas Crisp Mixed Salad Salad bar
STREET FOOD	Classic Margherita pizza	Chicken box	Hot roasted chicken and stuffing rolls	Naan bread loaded with Cajun chicken topped with rocket salad drizzled with mint yogurt	Fish and chips with chunky chips
Dessert	Saucy Chocolate and Orange Sponge Pudding with Custard	Oaty biscuit	Apple and blackberry muffins	Cherry Bakewell sponge	Chocolate marble cake With custard

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