

PRIMARY HALAL MENU AUTUMN WEEK 1

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Macaroni cheese 	Lamb dhal with 50/50 rice	Roast beef with Yorkshire pudding, roast potatoes & gravy	Chicken korma with 50/50 rice	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	  Vegetarian biryani with chicken style pieces and 50/50 rice	  Vegetarian bolognese	Vegetarian toad in the hole with roast potatoes & gravy	 Sweet potato, cheese & onion pie with new potatoes	Vegetarian burger with chunky chips
ACCOMPANIMENTS	 Cauliflower & broccoli Salad bar	Peas & carrots Salad bar	Green beans & cabbage Salad bar	Sweetcorn & broccoli Salad bar	Peas & baked beans Salad bar
DESSERTS	 Fruit crumble & custard	 Cheese & crackers with grapes	 Flapjack	Marble sponge & custard	 Fruit in jelly
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
JACKET POTATO AND SANDWICH SELECTION	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



MENU

Fuel your afternoon with a healthy school lunch from Mellors



KEY

5

- 1 OF YOUR 5 A DAY

MEAT FREE

- MEAT-FREE MONDAY

- 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 allergies 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.

PRIMARY HALAL MENU AUTUMN WEEK 2

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Margherita pizza with baked potato wedges	 Traditional cottage pie	Roast chicken with mash potato & gravy	 Mexican chilli with 50/50 rice	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	  Chickpea & vegetable curry with 50/50 rice	 Creamy butternut squash pasta	 Vegetable cobbler with mash potato	  Vegetarian meatballs with pasta	Cheese & bean bake with chunky chips
ACCOMPANIMENTS	 Corn on the cob & broccoli Salad bar	Peas & cauliflower Salad bar	Carrots & parsnips Salad bar	Roasted vegetables Salad bar	Peas & baked beans Salad bar
DESSERTS	 Bananas & custard	 Ginger biscuit	Chocolate & orange muffins	 Fruit sponge & custard	 Chocolate brownie
FRESH FRUIT OR YOGHURT	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit
JACKET POTATO AND SANDWICH SELECTION	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



Try something NEW today...
Variety is key to a healthy diet.

MENU

 - MEAT-FREE MONDAY
  - 1 OF YOUR 5 A DAY
  - 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.

PRIMARY MENU SUMMER WEEK 3

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Creamy tomato pasta 	Chicken fillet burger with baked wedges	Roast gammon with new potatoes	Chicken & tomato pasta bake  	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Cheese quiche with Spanish potatoes	Veggie sausage hotdog with baked wedges	BBQ Quorn™ & bean stew with new potatoes 	Lemon & summer vegetable risotto	Quorn™ nuggets with chunky chips 
ACCOMPANIMENTS	Sweetcorn & broccoli Salad bar 	Peas & coleslaw Salad bar	Carrots & cauliflower Salad bar	Broccoli & green beans Salad bar	Peas & baked beans Salad bar
DESSERTS	Raspberry buns	Coconut & cherry flapjack 	Ginger biscuit & fruit 	Chocolate sponge & custard	Fruit meringue 
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
JACKET POTATO AND SANDWICH SELECTION	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



MENU

Eating all your fruit & veg will help you grow BIG and STRONG (like me!)



KEY  - 1 OF YOUR 5 A DAY

 - MEAT-FREE MONDAY

 - 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.