










PRIMARY MENU AUTUMN WEEK 1

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Macaroni cheese	Homemade meat & potato pie with mash potato	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	 Vegetable stir fry 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

















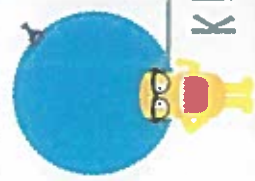
Fuel your afternoon with a healthy school lunch from Mellors

KEY  - 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.

PRIMARY 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 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



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















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PRIMARY MENU AUTUMN WEEK 3

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Quorn™ lasagne with herb bread  	Beef burger with baked potato wedges	Roast gammon with creamy mash potato & gravy	  Chicken & tomato pasta bake	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	  Vegetable tikka masala with 50/50 rice	Marinated Quorn™ pitta with baked potato wedges	 Vegan sausage & mash potato with gravy	  Vegetable & bean chilli with 50/50 rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS	 Peas & broccoli Salad bar	Roasted vegetables Salad bar	Green beans & cabbage Salad bar	Corn on the cob & carrots Salad bar	Peas & baked beans Salad bar
DESSERTS	Oaty jam squares	 Apple pie with custard	Lemon cake	Sticky toffee pudding with custard	 Fresh fruit & whip
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!)



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