

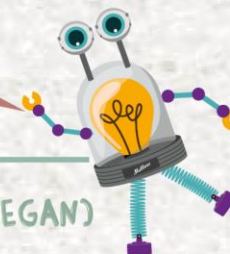


WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Tomato and basil Pasta Served with garlic bread	Chicken Curry Served with rice & naan bread	Home Roast of the day with a Yorkshire pudding, potatoes and rich gravy	Homemade Cottage Pie	FRIDAY FAVOURITES Battered fish fillet Sausages
MAIN DISH 2	Italian pizza with assorted toppings served with potato wedges	Beef Burger in a bun with herby potatoes	Lancashire butter pie	Chicken pasta bake served with garlic bread	Chicken goujons Sausage roll
ACCOMPANIMENTS 	Garden peas Baked beans Salad Bar	Sweetcorn Baked beans Salad Bar	Broccoli florets Baton carrots Salad bar	Garden peas Baked beans Salad Bar	Served with chunky chips peas or beans Salad bar
DESSERTS	Fruity Jelly	Crackers and cheese	Creamy rice pudding	Homemade sponge of the day served with custard	Dessert of the day
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.