

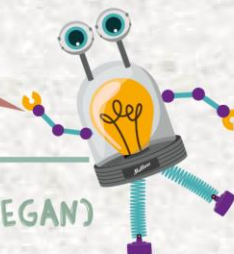


WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Tomato & vegetable pasta With garlic bread	Chicken Curry Served with rice & naan bread	Home Roast of the day With potatoes and rich gravy	Homemade lasagne Served with a garlic slice	FRIDAY FAVOURITES Battered fish fillet Chicken goujons
MAIN DISH 2	Italian pizza With assorted toppings with potato wedges	Tasty fish cakes served with new potatoes	Lancashire hot pot served with crusty bread and beetroot	Homemade cheese and onion pie	Sausages Sausage roll
ACCOMPANIMENTS 	Garden pes Baked beans Salad Bar	Sweetcorn Baked beans Salad Bar	Broccoli florets Baton carrots Salad bar	Baton carrots Baked beans Salad Bar	Served with chunky chips peas or beans Salad bar
DESSERTS	Cinnamon & raisin biscuits	Homemade Chocolate brownie	Home baked sponge served with custard	Homemade fruit pie served with custard	Dessert of the day
FRESH FRUIT OR YOGHURT	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> 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.