

| WEEK 1 | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--------------------------------------|---|--|--|---|--|
| MAIN DISH | Margherita pizza with baked potato wedges | Pork sausage with creamy mash potato & gravy | Roast beef with Yorkshire puddings, roast potatoes & gravy | Spanish chicken in a tomato sauce with 50/50 rice | Crispy fish fingers with chunky chips |
| VEGETARIAN MAIN DISH | Roasted vegetable pizza | Quorn™ enchiladas with diced potatoes | Quorn™ fillet with roast potatoes & gravy | Cheese quiche served with new potatoes | Crispy vegetable fingers with chunky chips |
| ACCOMPANIMENTS | Peas & sweetcorn Salad bar | Carrots & green beans Salad bar | Seasonal vegetables Salad bar | Sweetcorn & broccoli Salad bar | Peas & baked beans Salad bar |
| DESSERTS | Chocolate & pear sponge with custard | Shortbread | Flapjack | Carrot cake | Chocolate & orange cookie |
| 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.

| WEEK 2 | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--------------------------------------|--------------------------------------|---|---|---|--------------------------------------|
| MAIN DISH | Macaroni cheese | Homemade lasagne with herb dough balls | Roast pork with creamy mash potato & gravy | Traditional chicken pie with creamy mash potato | Crispy battered fish & chunky chips |
| VEGETARIAN MAIN DISH | Cheese pinwheels with diced potatoes | Meat free sausage ragu with mash potatoes | Cheese & onion pie served with new potatoes | Tomato & basil pasta | Cheese & bean bake with chunky chips |
| ACCOMPANIMENTS | Peas & carrots Salad bar | Corn on the cob & broccoli Salad bar | Carrots & parsnips Salad bar | Green beans & cauliflower Salad bar | Peas & baked beans Salad bar |
| DESSERTS | Raspberry buns | Chocolate & banana slice | Zesty lemon muffin | 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 Try something NEW today... Variety is key to a healthy diet.

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| WEEK 3 | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--------------------------------------|---|--------------------------------------|---|--|---------------------------------------|
| MAIN DISH | Margherita pizza with baked potato wedges | All day breakfast | Roast chicken with mash potato & gravy | Italian pasta bolognese | Crispy fish fingers with chunky chips |
| VEGETARIAN MAIN DISH | Sweet potato & vegetable casserole | Vegetarian chilli with 50/50 rice | Vegetable wellington with mash potato & gravy | BBQ bean & cheese wrap with 50/50 rice | Quorn™ nuggets with chunky chips |
| ACCOMPANIMENTS | Peas & carrots Salad bar | Baked beans & broccoli Salad bar | Green beans & cauliflower Salad bar | Roasted vegetables Salad bar | Peas & sweetcorn Salad bar |
| DESSERTS | Marble sponge & custard | Oaty apple squares | Chocolate crunch | Lemon biscuit | 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 Eating all your fruit & veg will help you grow BIG and STRONG (like me!)

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