






MENU

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	Toad in the hole	Homemade Chilli-co-carne Served on a bed of rice	Hunters Chicken Served with Chinese salt and pepper potatoes	Chicken Tikka served on a bed of rice with naan bread	<p>CHIP SHOP FRIDAY</p>
Vegetarian Main Dish	Chicken fajita	Homemade chicken and leek pie served with creamy mash 	Homemade cottage pie Served with beetroot	Homemade hot pot served with pickles	
Accompaniments 	Steamed broccoli Carrot batons Roast potatoes Salad bar	Tender sweetcorn Garden Peas Salad Bar	Broccoli Creamed carrot and swede Salad Bar	Green Beans Baton carrots Salad Bar	
Street Food	Sausage Brioche dog with fried onions 	Spicy lamb kofta Kebab served with a Pitta and dips	Cajun chicken wrap	Loaded noodle box with a selection of toppings	
Italian Daily Special	Chicken arrabbiata Or tomato pasta and garlic Bread	Pepperoni or vegetarian pizza	Pepperoni pasta or tomato and basil	Mac and cheese	
Dessert	Fruity flapjack Yoghurts & Fruit Pots	Lemon drizzle Yoghurts & Fruit Pots	 Raspberry Buns Yoghurts & Fruit Pots	 Chocolate cake Yoghurt & Fruit Pots	

KEY



1 OF YOUR 5 A DAY



MEAT-FREE (VEGETARIAN)



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.

Mellors
FOOD
HAPPY