




# MENU

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional Main Dish Meat</b>	Chicken sausage, red onion gravy and champ mash potato	Buttered chicken biriyani	Roast chicken, crispy roast potatoes and gravy	Thai chicken curry w/ lemon rice	Crispy battered fish with chunky chips
<b>Traditional Main Dish Vegetarian</b>	Meat free sausage & new potato ragu	No chicken teriyaki noodle	Cheesy potato and leek pie topped with golden puff pastry	Aubergine and chickpea Dhansak, rice and pilau cucumber raita 	Falafel pitta, crunchy slaw and chunky chips
<b>Accompaniments</b>	Roasted root vegetables.	Corn of the cob	Steamed carrots and broccoli.	Green beans	Mushy peas
<b>Street Food</b> 	Southern style quorn burger with caramelised red onions	Fiery Mexican chilli, brown rice, sour cream and salsa	Cheeseburger, burger sauce & salad	Mediterranean chicken kebab w/ flatbread, salad & garlic mayo	Red Thai vegetable coconut curry with steamed rice
<b>Italian Eats</b> 	Italian tomato & meatball pasta	BBQ Chicken pizza	Pasta Carbonara	Margherita pizza	Vegetarian pasta bolognese

**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**

# MENU

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional Main Dish Meat</b>	Beef & mushroom pie topped with puff pastry	Chicken biryani, naan bread and chilli and coriander chutney	Roast beef, roasties & yorkies with gravy	Chicken Rogan Josh with rice	Crispy battered fish goujons with chunky chips
<b>Traditional Main Dish Vegetarian</b>	Vegetarian sausage & mash with onion gravy	Piri piri Quorn™ fillet with lemon couscous homemade tomato salsa	Vegetable and bean stew with garlic bread 	Squash and chickpea Balti with wholemeal pilau rice 	Mexican Quorn™ burrito with salsa 
<b>Accompaniments</b>	Steamed broccoli. Salad pot	Green beans Salad pot	Roasted carrots. Salad pot	Roasted cauliflower Salad pot	Mushy peas pot Salad
<b>Street Food</b> 	Margherita pizza	Crispy bacon, lettuce and tomato ciabatta	Piri piri chicken brioche with apple slaw & salad	Chicken gyros, pitta bread, tzatziki and Greek style salad 	Sweet chilli chicken & rice
<b>Italian Eats</b> 	Creamy salmon pasta	Pomodoro pasta	Pasta Arrabiatta	Pasta Bolognese	BBQ Quorn pasta

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# MENU

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional Main Dish Meat</b>	Cottage pie	Creamy chicken and leek pie with a golden pastry top served with mash potatoes	Roast turkey & stuffing with crispy roast potatoes	Beef Dhansak with pilau rice	Jumbo fish fingers served with chunky chips
<b>Traditional Main Dish Vegetarian</b>	Mixed bean and aubergine tagine with couscous	Vegetable moussaka 	Vegetarian toad in the hole with gravy and crispy roast potatoes	Pizza stromboli 	Spiced vegetable jambalaya
<b>Accompaniments</b>	Peas & sweetcorn Salad pot	Steamed carrots. Salad pot	Cauliflower cheese Salad pot	Green beans Salad pot	Mushy peas Salad pot
<b>Street Food</b> 	Pepperoni pizza	Greek chicken souvlaki, warm pitta with tzatziki and Greek style salad	Cheeseburger, lettuce & burger sauce	Tandoori chicken burgers cucumber raita 	Chicken shawarma, salad, houmous wrap
<b>Italian Eats</b> 	Mac 'n' cheese	Meatballs in tomato sauce 	Pasta Bolognese	Pasta Arrabiatta	Vegetarian bolognese

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*Mellors*  
**FOOD  
HAPPY**