



















MENU

Week 3	Monday 	Tuesday	Wednesday	Thursday	Friday
Main Dish	Vegetable tikka masala with pilau rice and cucumber raita	Creamy chicken and leek pie with a golden pastry top served with mash potatoes	Roast beef, Yorkshire puddings and gravy with crispy roast potatoes	Beef Dhansak with pilau rice	Jumbo fish fingers served with chunky chips
Vegetarian Main Dish	 Mixed bean and aubergine tagine with couscous	 No chicken teriyaki with rice	 Vegetable and puy lentil casserole with mashed potato	  Spiced vegetable jambalaya	 Roasted Mediterranean vegetable calzone
Accompaniments 	Sweetcorn Steamed broccoli Salad bar	Spring greens Carrot batons Salad bar	Cauliflower cheese Braised red cabbage Salad bar	Green beans Crisp mixed salad Salad bar	Garden peas Crisp mixed salad Salad bar
Street Food	 Red lentil and squash dhal with basmati rice	 Greek pork souvlaki in a warm pitta with tzatziki & Greek salad	 Tandoori chicken burgers with Bombay potatoes and cucumber raita	 Chicken shawarma, salad, houmous and Khobez bread	  Butternut squash and bean chilli with rice
Italian Daily Special	Wholemeal pasta with a spicy tomato arrabiata sauce	Ham and mushroom pizza	Roasted vegetable pizza	Italian meatballs in tomato sauce with wholemeal pasta	BBQ chicken pizza
Dessert	 Banana bread	Saucy chocolate and orange pudding and custard	 Rice pudding with a fruit compote	 Apple and sultana samosa	 Flapjack

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