



















MENU

| Week 2 | Monday  | Tuesday | Wednesday | Thursday | Friday |
|--|---|--|---|--|---|
| Main Dish | Beef & mushroom pie topped with puff pastry | Chicken biriyani, homemade naan bread and chilli and coriander chutney | Roast chicken, sage and onion stuffing and gravy served with creamy mash potato |  Italian Bolognese pasta bake | Crispy battered fish goujons with chunky chips |
| Vegetarian Main Dish |   Sweet potato and squash stew with pea and mint couscous |  Butternut squash and chilli pasta with crusty bread |  Meat-free sausage ragu with mash potato |  Squash and chickpea Balti with pilau rice |   Spicy bean enchiladas |
| Accompaniments  | Steamed broccoli Carrots Salad bar | Green beans Roasted courgettes Salad bar | Roasted parsnips Sautéed leeks Salad bar | Crisp mixed salad Garden peas Salad bar | Crushed minted peas Corn on the cob Salad bar |
| Street Food |   Falafel burgers with vegan mayonnaise and salad |  Chicken gyros in wholemeal pitta bread, tzatziki & Greek salad | Crispy bacon, lettuce and tomato ciabatta with Cajun wedges |  Piri piri pork with apple and fennel slaw on a toasted brioche bun | Pad Kee Mao – spicy Thai chicken and vegetable noodles |
| Italian Daily Special | Vegetarian meatball pasta | Beef and onion pizza | Spicy sausage pasta | Classic Margherita pizza | Italian chicken pasta |
| Dessert |  Berry cake |  Lemon cake |  Oaty fruit cake |  Apple and Blackberry pie | Chocolate and orange cake |

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