







MENU

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	BBQ Chicken Served On A bed of Braised Rice	Cottage Pie Served with Seasonal Vegetables	Roast Chicken, crispy roast potatoes and gravy	Chicken Singapore noodles	Crispy battered fish with chunky chips
Vegetarian Main Dish	 Vegetable Chilli Served with Rice	Tomato And Roasted Peppers Pasta Served with Garlic Bread 	Cheesy potato and leek pie served with crispy roast potatoes	 Sweet Potato Curry Served on A Bed Of Braised Rice	 Falafel in a pitta with crunchy slaw and chunky chips
Accompaniments 	Garden peas Salad bar	Corn of the cob Salad bar	Carrots and Broccoli Salad bar	Green beans Salad bar	Mushy peas Salad bar
Street Food	Jacket Potato TUGO Pizza Bamboo pasta selection of the day	Jacket Potato Love Joes chicken wrap. Bamboo pasta selection of the day	Jacket Potato TUGO Pizza Bamboo pasta selection of the day	Jacket Potato Love Joes chicken pitta. Bamboo pasta selection of the day	Jacket Potato Hot And Spicy Chicken Wings Bamboo pasta selection of the day
Cold G&G	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads
Desserts	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots 	Selection of home-bakes, dessert pots & 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

MENU

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	 Sweet And Sour Chicken Served on a Bed Of Noodles	Spaghetti Bolognaise Served With Garlic Bread	Roast chicken, sage and onion stuffing and gravy served with creamy mash potato 	Homemade Beef Lasagne with garlic bread	Crispy battered fish goujons. or chicken wings with chunky chips
Vegetarian Main Dish	Mac And Cheese Served with Garlic Bread	 BBQ Quorn Served on a bed of Noodles.	Quorn Sausages and gravy served with creamy mash potato	Mixed Vegetable Tikka Served on A Bed of Rice	Sweet N sour Quorn Wraps
Accompaniments 	Steamed broccoli. Salad bar	Green beans Salad bar	Seasonal vegetables Salad bar	Garden peas. Salad bar	Mushy peas Baked beans. Salad bar
Street Food 	Jacket Potato TUGO Pizza Bamboo pasta selection of the day	Jacket Potato Love Joes chicken wrap Bamboo pasta selection of the day	Jacket Potato TUGO Pizza Bamboo pasta selection of the day	 Jacket Potato Love Joes chicken pitta Bamboo pasta selection of the day	Jacket Potato TUGO Pizza Bamboo pasta selection of the day
Cold G&G	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads
Dessert	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots

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Mellors
**FOOD
HAPPY**

MENU

Week 3	 Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	Jerk Chicken Served With Rice and Peas	 Chicken Paninis Served with Salad and Crunchy Slaw	Roast Turkey Served With crispy roast potatoes and gravy 	Chicken Korma Served on A bed Of Rice and Poppadom's	Jumbo fish fingers or chicken wings served with chunky chips
Vegetarian Main Dish	Cheese And Onion Quiche Served with Couscous And Salad	 No chicken teriyaki with rice	Vegetarian cottage pie with gravy	 Spiced vegetable jambalaya Served with Braised Rice	 Roasted Mediterranean Vegetable calzone Served With Tossed Salad
Accompaniments 	Sweetcorn Salad bar	Carrot batons Salad bar	Seasonal Vegetables Salad bar	Corn On the Cob Salad bar	Minted Peas Salad bar
Street Food	Jacket Potato TUGO Pizza Bamboo pasta selection of the day	 Jacket Potato Love Joes chicken wrap Bamboo pasta selection of the day	Jacket Potato TUGO Pizza Bamboo pasta selection of the day	 Jacket Potato Love Joes chicken pitta Bamboo pasta selection of the day	Jacket Potato TUGO Pizza Bamboo pasta selection of the day
Italian Daily Special	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads	Baguettes, sandwiches, wraps & salads
Dessert	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots	Selection of home-bakes, dessert pots & fruit pots

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FOOD
HAPPY