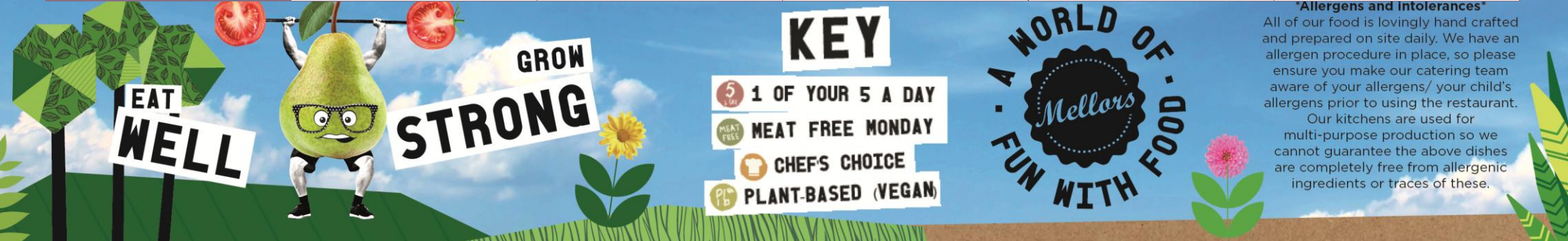






Week commencing 16th March 2026 WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Pepperoni Pizza Wedges	Chicken Curry Rice & Naan	Sliced Turkey Roast Potato Yorkshire Pudding	Mince Pork Cobbler Mash Potato	Battered Fish Fillet & Chips
Vegetarian Main dish	Margarita Pizza Wedges	Sweet Potato Curry Rice & Naan	Quorn Fillet Roast Potato Yorkshire Pudding	Veggie Curry & Naan Bread	Breaded Vegetable Fingers & Chips
Accompaniments	Spaghetti Loops	Green Beans & Peas	Broccoli & Carrots	Sweetcorn & Peas	Beans Or Mushy Peas
Desserts	Chocolate Brownie & Custard	Cookie	Cheese & Biscuits	Syrup Sponge & Custard	Chocolate Crunch & Custard
Fresh fruit or yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
Jacket potato and sandwich selection	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato & beans, cheese or tuna mayo OR cheese panini



EAT WELL

GROW STRONG

KEY

-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)

A WORLD OF FUN WITH FOOD

Mellars

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.