

# WESTFIELD SCHOOL MENU WEEK 1

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	CHIPPY FRIDAY
<b>MAIN DISH</b>	Beef Chilli with Vegetable Rice	Chicken Chow Mein	Sausage and Mash with Yorkshire Pudding and Gravy	Katsu Chicken Curry with Steamed Rice	Crispy Battered Fish Served with Chips
<b>STREET FOOD MAIN</b>	Chicken Wrap	Cheese Pizza Panini Pepperoni Panini	Spicy Chicken Burger	Chicken Wrap	Doner and Chips
<b>VEGETARIAN MAIN DISH</b>	Vegetable Chilli Pasta Bake	Macaroni Cheese served with Crusty Bread	Cajun Quorn Rice Bowl	Curried Cauliflower and Leek Bake	Quorn Nuggets
<b>JACKET POTATOES</b>	Beans Tuna Cheese	Beans Tuna Cheese	Beans Tuna Cheese	Beans Tuna Cheese	Beans Tuna Cheese
<b>ACCOMPANIMENTS</b>	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
<b>DESSERTS</b>	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts

**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**

# WESTFIELD SCHOOL MENU WEEK 2

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	CHIPPY FRIDAY
<b>MAIN DISH</b>	Pasta Bolognese served with Herby Garlic Bread	Chicken Tikka with Vegetable Rice	Meat Pie with Roast Potatoes and Gravy	Chicken Fajita Rice Bowl	Crispy Battered Fish with Chips
<b>STREET FOOD MAIN</b>	Chicken Wrap	BBQ Hot Dog Cheese Melt	Mexican Chilli Beef Burrito	Chicken Wrap	Chicken Bites in BBQ Sauce with Chips
<b>VEGETARIAN MAIN DISH</b>	Piri Piri Quorn Fillets with Slaw and Corn on the Cob	Hawaiian BBQ Bowl with Quorn Pieces	Quorn Fillet Served with Roast Potatoes and Gravy	Lentil Dhal	Vegan Sausage Roll
<b>JACKET POTATOES</b>	Beans Tuna Cheese	Beans Tuna Cheese	Beans Tuna Cheese	Beans Tuna Cheese	Beans Tuna Cheese
<b>ACCOMPANIMENTS</b>	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
<b>DESSERTS</b>	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts

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HAPPY**

# WESTFIELD SCHOOL MENU WEEK 3

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	CHIPPY FRIDAY
<b>MAIN DISH</b>	Cheesy Beef and Macaroni Bake	BBQ Chicken with Vegetable Rice	Mince Beef with Mash Potato, Yorkshire Pudding and Gravy	Butter Chicken Curry with Steamed Rice	Jumbo Fish Fingers or Salmon Fishcake
<b>STREET FOOD MAIN</b>	Chicken Wrap	Mexican Chilli and Oven Baked Tortilla Bowl	Beef Burger with Salad	Chicken Wrap	Sausage Sandwich
<b>VEGETARIAN MAIN DISH</b>	Chinese Quorn Singapore Vegetable Noodles	No Chicken Teriyaki with Rice	Quorn Fillet topped with oven-baked tortillas and salsa	Vegetable Meat Balls in a Rich Tomato Sauce	Mac and Cheese Bites with Chips
<b>JACKET POTATOES</b>	Beans Tuna Cheese	Beans Tuna Cheese	Beans Tuna Cheese	Beans Tuna Cheese	Beans Tuna Cheese
<b>ACCOMPANIMENTS</b>	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
<b>DESSERTS</b>	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts	Homemade Traybakes and Desserts

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