

Alliance in Partnership is at the forefront of promoting a healthy lifestyle. We believe that nutritious, healthy meals designed by students and teachers, with help from our staff of experts, enhance the curriculum and help children learn. Your menu offers a choice of fresh, healthy cooked food which meets the Government food based standards and has been nutritionally analysed to create balanced, healthy meals. Your menus retain the Food for Life Catering Mark and are freshly prepared using the finest, fresh and local ingredients:

- Red Tractor, Farm Assured British Meat from local butchers
- A selection of organic ingredients including: British Beef Mince, Eggs, Milk and Potatoes
- All fish products carry the MSC logo
- No undesirable additives and hydrogenated fats
- A variety of locally sourced fruit, vegetables, and Fair Trade bananas served fresh daily
- Creative Meat Free Mondays are used each month to promote sustainable living
- Whole grains and fruits used in all baked desserts
- All sauces enriched with vegetables to help increase the daily vegetable uptake
- Limits on added salt and sugar used in cooking and baking

Food Allergies and Intolerances

If your child has been advised by their GP or Health Care Professional to follow a special diet please contact by calling 0121 420 3030 or email allergens@ainp.co.uk.

All allergen information relating to this menu is available on request.

Free School Meals

If your child does not currently have a delicious healthy school meal what a great time to start! If you are in receipt of certain benefits your child may be eligible for a free school meal.

Our Mission Statement

Deliver more than expected. Care more than expected. Quite simply we do not want to be just good we aim to deliver the best.

Alliance in Partnership Ltd

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SCHOOL FOOD TRUST
Eat Better Do Better



Seafood with this mark comes from an MSC certified sustainable fishery.
MSC-C-52628



LET'S BE FOOD SMART FOR BODY AND BRAIN

Spring/Summer Menu 2019



**WEEK 1 25th Feb, 18th Mar, 8th Apr, 29th Apr, 20th May, 10th Jun, 1st Jul,
2nd Sept, 23rd Sept, 14th Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Hot Chicken Wrap with Crispy Potatoes	Beef Bolognese with Pasta	Roast Chicken with Roast Potatoes and Gravy	Pork Sausage in a Bun with BBQ Baked Beans	Fish and Chips
Sweet Potato Samosa with Crispy Potatoes (v)	Spanish Omelette (v)	Roasted Vegetable Pasta Bake (v)	Veggie Goujon Wrap with BBQ Baked Beans (v)	Veggie Curry and Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Bolognese, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Sweetcorn Carrots	Broccoli Peas	Carrots Cabbage	Sweetcorn Green Beans	Peas Baked Beans
Fruit Shortbread	Mixed Summer Fruit Jelly	Victoria Sponge	Chocolate Orange Mousse	Sticky Toffee Cake

**WEEK 2 4th Mar, 25th Mar, 6th May, 17th Jun, 8th Jul,
9th Sept, 30th Sept, 21st Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Roasted Vegetable and Rice Wrap	Beef Burger in a Bun with Crispy Potatoes	Roast Turkey with Stuffing, Roast Potatoes and Gravy	Mild Chilli Con Carne with Rice	Fish and Chips
French Bread Cheese and Tomato Pizza with Half Jacket Potato (v)	Veggie Burger in a Bun with Crispy Potatoes (v)	Vegan Sausages with Roast Potatoes and Gravy (v)	Macaroni Cheese (v)	Spring Roll with Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Chilli, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Carrots Broccoli	Green Beans Sweetcorn	Carrots Cabbage	Roasted Peppers Peas	Sweetcorn Baked Beans
Strawberry Mousse	Shortbread	Fruit Jelly	Black Forest Cake	Carrot Cake

**WEEK 3 11th Mar, 1st Apr, 13th May, 3rd Jun, 24th Jun, 15th Jul,
16th Sept, 7th Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Mild Chicken Tikka Curry with Rice and Naan	Lasagne with Crusty Bread	Roast Gammon with Roast Potatoes and Gravy	Chicken Pie with New Potatoes	Fish and Chips
Summer Vegetable Savoury Rice (v)	Vegetable Lasagne with Crusty Bread (v)	Mixed Pepper Quiche with Roast Potatoes (v)	Vegetable Chow Mein (v)	Cheese and Tomato Pizza with Chips (v)
Jacket Potato with Baked Beans, Curry, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Chicken Casserole, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Salmon Mayo
Green Beans Sweetcorn	Peas Carrots	Carrots Curry Kale	Cauliflower Broccoli	Peas and Sweetcorn Baked Beans
Fruit Flapjack	Blueberry and Lemon Sponge	Cheesecake with Fruit	Raspberry and Coconut Crumble Slice	Chocolate Crispy Cake

(v) Vegetarian option

Fresh seasonal salad and bread available daily.

Fresh fruit, yoghurt and fruit jelly available daily as an alternative to the dessert of the day.

Allergens

A gluten free and dairy free menu is available on request, please email allergens@ainp.co.uk please detail on the email, the name of the school your child will be attending. You will then be sent the Gluten or Dairy free menu for that school, you have to complete the menu choice and return to allergens@ainp.co.uk - should no menu be returned your child will not receive an allergy free menu. If your child has multiple allergies, please email allergens@ainp.co.uk and we will talk directly to you.

All our food is prepared in a kitchen where gluten and other allergens are present and our menu descriptions do not include all ingredients. We have a nut free policy in all of our kitchens. If you have a food allergy, please let us know before ordering. All allergen information is available on request from the kitchen.

Coconut

Coconut is not considered a nut and does not fall into the peanut or tree nut allergy categories. We do use coconut in our kitchens.