

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 served here award and are freshly prepared using the finest, fresh and local ingredients:

- Red Tractor, Farm Assured British Meat from local butchers
- 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. If you would like more information please visit our website.
- 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 complete our Special Diet Information Form available from your school.

All allergen information relating to this menu is

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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Summer/Autumn Menu 2024



IF YOUR SCHOOL RETURNS AFTER EASTER HALF TERM ON MONDAY 15TH APRIL, YOUR MENU RUN WILL START ON WEEK 2.

WEEK 1 - 8th Apr, 29th Apr, 20th May, 10th Jun, 1st Jul, 22nd Jul, 2nd Sept, 23rd Sept, 14th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Vegan Sausage Roll with Potato Salad (ve)	Meat Feast Pizza	Roast Chicken with Roast Potatoes and Gravy	Smokey Chicken Wrap with Savoury Rice	Oven Baked Fish Fingers with Chips
	Halal Meat Feast Pizza	Halal Roast Chicken with Roast Potatoes and Gravy	Halal Smokey Chicken Wrap with Savoury Rice	
Spiced Vegetable Curry with Rice (ve)	Margherita Pizza (v)	Roasted Vegetable Quesadilla with Roast Potatoes (v)	Mexican Loaded Beans with Rice (v)	Veggie Nuggets with Tomato and Sweetcorn Salsa and Chips (ve)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce & Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce & Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Hot Seasonal Vegetables				
Pear and Ginger Muffin / Cake Fruit/Yoghurt	Oat and Lemon Cookie / Traybake Fruit/Yoghurt	Apple and Cinnamon Slice Fruit/Yoghurt	Coconut and Lime Cake Fruit/Yoghurt	Jelly Fruit/Yoghurt

WEEK 2 - 15th Apr, 6th May, 27th May, 17th Jun, 8th Jul, 9th Sept, 30th Sept, 21st Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Mac and Squash Cheese (v)	Pork Sausage and Mash with Gravy	Roast Gammon with Roast Potatoes and Gravy	Garlic and Lemon Chicken with Rice	Crispy Baked Fish Fingers with Chips
	Halal Chicken Sausage and Mash with Gravy	Halal Roast Chicken with Roast Potatoes and Gravy	Halal Garlic and Lemon Chicken with Rice	
Pasta Primavera (ve)	Veggie Sausage Traybake with Mash (v)	Spiced Quorn with Roast Potatoes or Wedges (v)	Thai Veggie Fried Rice (v)	Onion Bhaji and Chutney Wrap with Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce & Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce & Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Hot Seasonal Vegetables				
Chocolate and Orange Cookie Fruit/Yoghurt	Carrot Cake Fruit/Yoghurt	Fruit Jelly Crunch Pot Fruit/Yoghurt	Spiced Pumpkin and Beetroot Cake Fruit/Yoghurt	Crispy Cake Fruit/Yoghurt

WEEK 3 - 22nd Apr, 13th May, 3rd Jun, 24th Jun, 15th Jul, 16th Sept, 7th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Margherita Pizza (v)	Chicken Shawarma with Slaw	Roast Chicken with Roast Potatoes and Gravy	Beef Bolognese with Pasta	Oven Baked Fish Fingers with Chips
	Halal Chicken Shawarma with Slaw	Halal Roast Chicken with Roast Potatoes and Gravy	Halal Beef Bolognese with Pasta	
Crispy Noodles (ve)	BBQ Baked Beans and Cheese Pastry Pocket with New Potatoes (v)	Loaded Meatless Meatball Bake with Wedges (v)	Vegetable Lasagne (v)	Cheese and Tomato Pizza Pinwheel with Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce & Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce & Cheese	Jacket Potato with Baked Beans, Cheese, Salmon Mayo or Coleslaw
Hot Seasonal Vegetables				
Pear Sponge with Chocolate Custard Fruit/Yoghurt	Ginger Cake Fruit/Yoghurt	Oat Fruit Slice Fruit/Yoghurt	Garden Brownie Fruit/Yoghurt	Jelly Fruit/Yoghurt

(v) Vegetarian option

(ve) Vegan 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.

Special Diets

A dairy free, gluten free and egg free menu is available on request. Please complete the special diets information form available from your school. On return we will issue you with a specific menu for you to make your choices from. For students with multiple allergen requirements or more complex special diets we will liaise with our team of nutritionists.

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.