

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.

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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 3rd June, 24th June, 15th July

Monday	Tuesday	Wednesday	Thursday	Friday
Tomato Pasta Bake (v)	Burger Bar Beef Burger or Vegetable Burger (v) In a Bun with Salad and Tomato Relish, served with Crispy Potatoes	Roast Chicken with Roast Potatoes and Gravy	Chicken Curry with Rice	Fish and Chips
Margherita Pizza with Potato and Chive Salad (v)		Vegetable Cobbler with Roast Potatoes (v)	Vegetable Curry with Rice (v)	Mediterranean Vegetable Potato Skins (v)
Jacket Potato with Cheese or Tuna Mayo	Pasta Bar with Cheese or Tomato Sauce	Jacket Potato with Cheese or Tuna Mayo	Pasta Bar with Cheese or Beef Bolognese	Jacket Potato with Cheese or Tuna Mayo
Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette
Sweetcorn Mixed Peppers	Peas Carrots	Carrots Cabbage	Broccoli Sweetcorn	Peas Baked Beans
Fruit Flapjack	Blueberry and Lemon Cake	Mixed Summer Fruit Jelly	Summer Fruit Crumble with Custard	Fresh Fruit and Ice Cream

WEEK 2 10th June, 1st July

Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese (v)	Chicken Sausages with Mashed Potatoes and Gravy	Roast Chicken with Roast Potatoes and Gravy	Beef Nacho Bake with Mexican Rice	Fish Fingers and Chips
Oriental Vegetable Noodle Stir Fry (v)	Vegan Sausages with Mashed Potatoes and Gravy (v)	Vegetable Wellington with Roast Potatoes and Gravy (v)	5 Bean Vegetable Chilli with Rice and Nachos (v)	Cheese and Tomato Pizza Wrap with Chips (v)
Jacket Potato with Cheese or Tuna Mayo	Pasta Bar with Cheese or Tomato Sauce	Jacket Potato with Cheese or Beef Bolognese	Pasta Bar with Cheese or Tomato Sauce	Jacket Potato with Cheese or Tuna Mayo
Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette
Sweetcorn Green Beans	Peas Carrots	Cauliflower Cabbage	Sweetcorn Broccoli	Peas Baked Beans
Fruit Sorbet	Raspberry Blondie	Fruit Cheesecake	Cheese and Crackers with Fresh Fruit	Fresh Fruit Salad with Yoghurt and Honey

WEEK 3 17th June, 8th July

Monday	Tuesday	Wednesday	Thursday	Friday
Pizza Day A Selection of Vegetarian Pizzas served with Wedges (v)	BBQ Glazed Chicken with Vegetable Rice	Roast Chicken with Mashed Potatoes and Gravy	Beef Bolognese with Pasta	Fish and Chips
	Vegetable Lasagne (v)	Sage and Onion Stuffing Loaf with Mashed Potatoes and Gravy (v)	Sweet Potato and Chick Pea Curry with Rice (v)	Veggie Nuggets and Chips (v)
Pasta Bar with Cheese or Tomato Sauce	Jacket Potato with Cheese or Tuna Mayo	Pasta Bar with Cheese or Beef Bolognese	Jacket Potato with Cheese or Salmon Mayo	Pasta Bar with Cheese or Tomato Sauce
Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette	Tuna, Egg Mayo or Cheese Baguette
Sweetcorn Peas	Green Beans Cauliflower	Carrots Cabbage	Sweetcorn Broccoli	Peas Baked Beans
Lime and Coconut Drizzle Cake	Peach Melba Crumble with Custard	Fruit Sorbet	Berry Cake	Summer Fruit Jelly

(v) Vegetarian option

Fresh seasonal salad and bread available daily.

Fresh fruit, yoghurt 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 were 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.