

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
- 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
Suite 440, 4th Floor, West Wing, TriGate, 210-222 Hagley Road West, Oldbury, West Midlands, B68 0NP
Tel: 0121 420 3030
www.allianceinpartnership.co.uk



AUTUMN/WINTER MENU 2018/2019



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

WEEK 1 3rd Sept, 24th Sept, 15th Oct, 5th Nov, 26th Nov, 17th Dec, 7th Jan, 28th Jan

Monday	Tuesday	Wednesday	Thursday	Friday
Beef Nacho Bake with Mexican Rice	Meatballs with Tomato Sauce and Pasta	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Chicken Korma with Rice	Fish Fingers and Chips
Roasted Vegetable Pasta	Potato and Leek Gratin	Vegan Sausages with Roast Potatoes and Gravy	Vegetable Biryani	Veggie Samosa with Chips and Curry Sauce
Cauliflower Carrots	Broccoli Sweetcorn	Carrots Cabbage	Sweetcorn Green Beans	Peas Baked Beans

WEEK 2 10th Sept, 1st Oct, 22nd Oct, 12th Nov, 3rd Dec, 14th Jan, 4th Feb

Monday	Tuesday	Wednesday	Thursday	Friday
Beef Lasagne	Pork Sausages with Mashed Potatoes and Gravy	Roast Gammon with Roast Potatoes and Gravy	Thai Chicken Curry with Coconut Rice	Jumbo Fish Finger and Chips
Frittata with Crispy Diced Potatoes	Vegan Sausages with Mashed Potatoes and Gravy	Vegetable Wellington with Roast Potatoes and Gravy	Baked Chimichanga	5 Bean Chilli with Chips
Carrots Green Beans	Sweetcorn Curly Kale and Peas	Carrots Parsnips	Broccoli Cauliflower	Sweetcorn BBQ Baked Beans

WEEK 3 17th Sept, 8th Oct, 19th Nov, 10th Dec, 21st Jan, 11th Feb

Monday	Tuesday	Wednesday	Thursday	Friday
Pork and Apple Slice with Crispy Potatoes	Chunky Beef Pie with a Puff Pastry Top and Mashed Potatoes	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Chicken Korma with Rice	Salmon and Sweet Potato Fishcake with Chips
Veggie Rice Stir Fry	Quiche with Parsley Potatoes	Cheese and Potato Pie	Chick Pea and Spinach Curry with Rice	Spring Roll with Sweet Chilli Sauce and Chips
Carrots Green Beans	Broccoli Cauliflower	Carrots Swede	Sweetcorn Green Beans	Peas and Sweetcorn Baked Beans

Available daily: Jacket potatoes with various fillings, a full deli range, a selection of dessert pots, fresh fruit compilations, assorted tray bakes. Allergy information available on request.



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