

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 Gold 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
- ◆ Organic British Beef Mince, Eggs, and Potatoes
- ◆ All fish products carry the MSC logo
- ◆ No undesirable additives and hydrogenated fats
- ◆ A variety of locally source 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

All Reception, Year 1 and Year 2 pupils are entitled to a school meal free of charge every day. 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.

Spring/Summer Menu 2016




Alliance in Partnership Ltd

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www.allianceinpartnership.co.uk

Week 1 22 Feb, 21 Mar, 11 Apr, 09 May, 13 June, 11 July

Monday	Tuesday	Wednesday	Thursday	Friday
Beef Meatballs in Tomato Sauce <i>Red Tractor</i> beef meatballs made with our own blend of herbs and seasonings and cooked in a homemade tomato sauce	Ham and Potato Pie <i>Red Tractor</i> Ham baked with potatoes and <i>seasonal</i> vegetables	Beef Curry <i>Organic</i> beef cooked with <i>seasonal</i> vegetables in a mild curry sauce	Roast Chicken with Gravy Tender slices of <i>Red Tractor</i> roast chicken served with gravy	Fish Fingers with Ketchup  Sustainably sourced fish fingers served with homemade tomato ketchup
Cheese and Potato Pie Creamy mashed potatoes and sautéed onions baked with cheese	Keema Rice Chick peas and <i>seasonal</i> vegetables cooked with mild curry spices and layered with rice	Spring Vegetable Lasagne Lentils and <i>seasonal</i> vegetables cooked in a homemade tomato sauce and layered between lasagne sheets and topped with cheese and served with crusty bread	Stuffed Peppers Mixed peppers stuffed with <i>seasonal</i> vegetables and topped with savoury bread crumbs and baked until golden	Mexican Bean Wrap Mixed beans, peppers and tomatoes wrapped inside a flour tortilla
Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings
Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham
Pasta	New Potatoes	Rice	Roast Potatoes	Chips
Broccoli and Sweet Corn	Mixed Vegetables	Green Beans and Sweet Corn	Carrots and Spring Cabbage	Baked Beans and Peas
Fruit Flapjack	Fruit Jelly with Ice Cream	Peach Pancake Pudding	Oatmeal and Raisin Cookie	Chocolate Cake


Fresh seasonal salad and bread available daily. Fresh fruit and yoghurt available daily as an alternative to the dessert of the day. Allergy information available on request.

Week 2 29 Feb, 18 Apr, 16 May, 20 June, 18 July

Monday	Tuesday	Wednesday	Thursday	Friday
Tomato Pasta Bake Lentils and <i>seasonal</i> vegetables cooked in a homemade tomato sauce and baked with pasta twists and cheddar cheese	Mexican Chicken Nacho Bake <i>Red Tractor</i> diced chicken and <i>seasonal</i> vegetables cooked in a Mexican tomato sauce and topped with crispy corn tortillas and cheese	Beef Lasagne <i>Organic</i> minced beef and <i>seasonal</i> vegetables cooked in homemade tomato sauce, layered with lasagne sheets and topped with a creamy white sauce	Roast Beef with Gravy and Yorkshire Pudding Tender slices of <i>Red Tractor</i> roast beef served with gravy and Yorkshire Pudding	Cheese and Tomato Pizza Wholemeal pizza bases topped with homemade tomato sauce and cheese
Chick Pea Curry Chick peas and <i>seasonal</i> vegetables cooked in a mild coconut curry sauce and served with rice	Veggie Noodle Stir Fry Quorn pieces and <i>seasonal</i> vegetables stir fried in a homemade oriental sauce and tossed with noodles	Shepherdess Pie with Sweet Potato Mash Lentils and <i>seasonal</i> vegetables cooked in a rich gravy and topped with a creamy sweet potato mash	Potato and Leek Gratin Potatoes and Leeks layered in a casserole and covered in a homemade cream sauce	Salmon and Broccoli Quiche  Sustainable salmon and broccoli baked with organic eggs in a homemade pastry crust
Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings
Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham
	Rice	Crusty Bread	New Potatoes	Chips
Green Beans and Carrots	Sweet Corn and Peas	Broccoli and Cauliflower	Carrots and Cabbage	Peas and Baked Beans
Carrot Cake	Strawberry Mousse	Pineapple Cake with Ice Cream	Fresh Fruit Salad with Yoghurt	Fruit Shortbread


Fresh seasonal salad and bread available daily. Fresh fruit and yoghurt available daily as an alternative to the dessert of the day. Allergy information available on request.

Week 3 07 Mar, 25 Apr, 23 May, 27 June,

Monday	Tuesday	Wednesday	Thursday	Friday
Chicken and Bacon Pasta <i>Red Tractor</i> diced chicken and bacon cooked in a creamy white sauce and baked with pasta	Pork Sausages <i>Red Tractor</i> pork sausages made with our own blend of herbs and spices and served with onion gravy	Warm Beef and Rice Wrap <i>Organic</i> minced beef and <i>seasonal</i> vegetables cooked in a tomato sauce and served with rice and a flour tortilla	Roast Chicken with Gravy Tender slices of <i>Red Tractor</i> roast chicken served with gravy	Breaded Fish  Sustainably sourced breaded whitefish, oven baked and served with homemade tomato ketchup
Veggie Paella Quorn pieces and <i>seasonal</i> vegetables cooked with paprika seasoned rice	Veggie Sausage Rolls Quorn sausages wrapped in a flaky puff pastry and served with onion gravy	Spring Frittata Spring vegetables baked with <i>organic</i> eggs	Broccoli and Cauliflower Cheese Broccoli and Cauliflower baked in a homemade cheddar	Veggie Carbonara White beans and leeks cooked in a creamy white sauce and served with pasta
Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings
Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham
Pasta	Mashed Potatoes	Wedges	New Potatoes	Chips
Broccoli and Sweet Corn	Carrots and Cauliflower	Sweet Corn and Coleslaw	Leeks and Carrots	Peas and Baked Beans
Coconut and Pineapple Flapjack	Strawberry Cake	Apple and Banana Crisp with Custard	Melon Platter	Sticky Slice with Ice Cream

Fresh seasonal salad and bread available daily. Fresh fruit and yoghurt available daily as an alternative to the dessert of the day. Allergy information available on request.

Week 4 14 Mar, 02 May, 06 June, 04 July

Monday	Tuesday	Wednesday	Thursday	Friday
Margherita Pizza 50% wholemeal pizza bases topped with homemade tomato sauce and cheese	Italian Chicken Casserole <i>Red Tractor</i> diced chicken and <i>seasonal</i> vegetables cooked in Mediterranean tomato sauce	Beef Burger <i>Red Tractor</i> beef burgers made with our own blend of herbs and spices served with a floured bap and ketchup	Roast Gammon with Gravy Tender slices of <i>Red Tractor</i> roast beef served with gravy	Salmon Crumble  Sustainably sourced salmon and white fish cooked in a homemade sauce and topped with a savoury crumble topping
Macaroni Cheese Pasta tubes cooked in a homemade cheddar cheese sauce	Roasted Vegetable and Chick Peas Cous Cous Chick peas and <i>seasonal</i> vegetables roasted with tomatoes and served with cous cous	Veggie Nuggets Mixed vegetables breaded and served with ketchup	Veggie Cowboy Casserole Quorn sausages cooked with baked beans	Cheese and Bean Melt Baked beans and cheddar cheese baked in a flaky puffed pastry
Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings	Jacket Potato with various fillings
Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham	Sub Roll Tuna/Cheese/Ham
Half Jacket Potato	Rice	Wedges	Mashed Potatoes	Chips
Chunky Mixed Vegetables	Broccoli and Carrots	Sweet Corn and Baked Beans	Carrots and Parsnips	Sweet Corn and Peas
Lemon Drizzle Cake	Banoffee Mousse	Fruit Crumble with Custard	Chocolate Orange Cake	Key Lime Cookie

Fresh seasonal salad and bread available daily. Fresh fruit and yoghurt available daily as an alternative to the dessert of the day. Allergy information available on request.