

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 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 2021/22

Please note that due to the Coronavirus COVID-19 pandemic this menu may change due to minimised staffing / social distancing measures / supply constraints that may still be in place.



WEEK 1 - 1st Nov, 22nd Nov, 13th Dec, 3rd Jan, 24th Jan, 14th Feb, 7th Mar, 28th Mar

Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese (v)	Chicken Quesadilla	Beef Meatballs with Pasta	Roast of the Day with Roast Potatoes and Gravy	Fish and Chips
Chickpea and Spinach Curry with Rice (v)	Veggie Quesadilla (v)	Vegan Meatballs with Pasta (v)	Vegan Quorn Fillet with Roast Potatoes and Gravy (v)	Veggie Plait with Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Broccoli Sweetcorn	Mixed Peppers Peas	Cauliflower Butternut Squash	Carrots Cabbage	Peas Baked Beans
Apple Shortbread	Autumn Fruit Crumble with Custard	Fruit Jelly	Chocolate Beetroot Cake	Fruit Sorbet
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

WEEK 3 - 15th Nov, 6th Dec, 27th Dec, 17th Jan, 7th Feb, 28th Feb, 21st Mar

Monday	Tuesday	Wednesday	Thursday	Friday
Tomato and Veggie Pasta (v)	Beef Burger with Wedges	BBQ Chicken with Rice	Roast of the Day with Roast Potatoes and Gravy	Fish and Chips
Mediterranean Wholemeal Pitta Nachos (v)	Vegan Burger with Wedges (v)	Veggie Chilli with Rice (v)	Lentil Shepherdess Pie (v)	Veggie Nuggets and Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Salmon Mayo or Coleslaw
Mixed Vegetables	Sweetcorn Broccoli	Green Beans Cauliflower	Carrots Parsnips	Peas Baked Beans
Chocolate Crispy Cake	Jelly	Autumn Eaton Mess	Raspberry and Coconut Flapjack	Fruit Sorbet
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

WEEK 2 - 8th Nov, 29th Nov, 20th Dec, 10th Jan, 31st Jan, 21st Feb, 14th Mar, 4th Apr

Monday	Tuesday	Wednesday	Thursday	Friday
Veggie Wholemeal Pizza (v)	Pork Sausage with Mashed Potatoes and Gravy	Chicken Katsu Curry with Rice	Roast of the Day with Roast Potatoes and Gravy	Fish and Chips
Cauliflower Korma with Rice (v)	Vegan Sausage with Mashed Potatoes and Gravy (v)	Chinese Veggie Noodles with Edamame (v)	Vegetable Wellington with Roast Potatoes and Gravy (v)	Falafel and Sweet Potato Hummus with Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Green Beans Carrots	Broccoli Peas	Mixed Vegetables	Carrots Swede	Peas Baked Beans
Mandarin Cheesecake	Fruit Jelly	Cookie	Autumnal Iced Cake	Fruit Sorbet
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

(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.

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.