

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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FOOD SMART

FOR BODY AND BRAIN

Be More

Spring/Summer 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
Cheesy Potato Hash (v)	Beef and Vegetable Flatbread	Roast Chicken with Roast Potatoes and Gravy	Smokey Chicken Wrap with Savoury Rice	Meat Feast Pizza & Chips
Spiced Vegetable Curry with Rice (ve)	Roasted Vegetable and Gnocchi Bake (v)	Roasted Vegetable Quesadilla with Roast Potatoes (v)	Mexican Loaded Beans with Rice (v)	Margherita Pizza with Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Deli Option with Ham, Tuna Mayo or Cheese				
Hot Seasonal Vegetables				
Pear and Ginger Muffin / Cake	Fruit Jelly	Apple and Cinnamon Slice	Strawberry Mousse	Cheesecake
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	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)	Korean Glazed Chicken Burger with Slaw	Chicken Gyros with Roast Potatoes or Gravy	Asian Chicken Noodles or Rice	Crispy Baked Fish with Chips
Mixed Bean Enchiladas (v)	Veggie Sausage Traybake with Mash (v)	Roasted Vegetable Tart with Roast Potatoes (ve)	Vegetable Shawarma with Rice (v)	Cheese and Tomato Pizza with Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Deli Option with Ham, Tuna Mayo or Cheese				
Hot Seasonal Vegetables				
Chocolate and Orange Cookie	St Clements Cake	Apple and Rhubarb Crumble with Custard	Fruit Jelly Crunch Pot	Crispy Cake
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

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

Monday	Tuesday	Wednesday	Thursday	Friday
Chickpea and Spinach Curry with Vegetable Rice (v)	Chicken Shawarma with Slaw	Beef Burger with Harissa Mayo and Wedges	Beef Bolognese with Pasta	Margherita Pizza with Chips (v)
Crispy Noodles (ve)	BBQ Baked Beans and Cheese Pastry Pocket with New Potatoes (v)	Loaded Meatless Meatball Bake with Wedges (v)	Vegetable Lasagne (v)	Curried Cauliflower Naan with Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Salmon Mayo or Coleslaw
Deli Option with Ham, Tuna Mayo or Cheese				
Hot Seasonal Vegetables				
Pear Sponge with Chocolate Custard	Fruit Shortbread	Oat Fruit Slice	Garden Brownie	Summer Berry Custard Pot
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	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.