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 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
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Alliance in Partnership
Specialists in Education Catering

LET'S BE FOOD SMART FOR BODY AND BRAIN

Autumn/Winter

Please note that due to the current 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 07 Sept, 28 Sept, 19 Oct, 09 Nov, 30 Nov, 21 Dec, 11 Jan, 01 Feb, 22 Feb, 15 Mar

Monday Planet Earth Day	Tuesday World Food Day Italian	Wednesday Originals Day	Thursday Street Food Day Moroccan	Friday Friday Favourites
Pizza Bar A Selection of Homemade Veggie Pizzas on a Wholemeal Base (v)	Italian Beef Meatballs in a Homemade Tomato Sauce with Pasta	Roast Chicken with Roast Potatoes and Pan Gravy	Chicken Pitta with Steamed Rice	Oven Baked Fish and Chips
	Halal Italian Beef Meatballs in a Homemade Tomato Sauce with Pasta	Halal Roast Chicken with Roast Potatoes and Pan Gravy	Halal Chicken Pitta with Steamed Rice	
Chickpea and Spinach Curry with Rice (v)	Roasted Vegetable Pasta Bake (v)	Vegan Sausage with Roast Potatoes and Pan Gravy (v)	Vegetable and Bean Moroccan Tagine with Steamed Rice (v)	Veggie Fajitas and Chips (v)
Pasta Bar with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Beef Bolognese and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Tomato Sauce and Cheese
Sweetcorn Green Beans	Roasted Seasonal Vegetables	Carrots Parsnips	Broccoli Roasted Peppers	Peas Baked Beans
Fruit Layer Slice	Jelly with Fresh Oranges	Raspberry and Coconut Flapjack	Chocolate and Pear Cake with Custard	Ice Cream and Fresh Fruit Platter

WEEK 2 14 Sept, 05 Oct, 26 Oct, 16 Nov, 07 Dec, 28 Dec, 18 Jan, 08 Feb, 01 Mar, 22 Mar

Monday Planet Earth Day	Tuesday World Food Day Asian	Wednesday Originals Day	Thursday Street Food Day American	Friday Friday Favourites
Veggie Bolognese with Pasta (v)	Chicken Tikka Curry with Rice	Roast Chicken with Roast Potatoes and Pan Gravy	Beef Burger with Potato Wedges	Oven Baked Fish and Chips
	Halal Chicken Tikka Curry with Rice	Halal Roast Chicken with Roast Potatoes and Pan Gravy	Halal Beef Burger with Potato Wedges	
French Bread Cheese and Tomato Pizza (v)	Vegetable Chow Mein (v)	Lentil and Vegetable Shepherdess Pie (v)	Veggie Burger with Potato Wedges (v)	Cheese and Onion Pasty with Oven Baked Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Beef Bolognese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Roasted Peppers Peas	Parsnips Broccoli	Cabbage Carrots	Sweet Red Onions Sweetcorn	Peas Baked Beans
Oaty Carrot Cake	Cinnamon Apple Crumble with Custard	Chocolate Crispy Cake	Berry Fruity Jelly	Ice Cream and Fresh Fruit Platter

WEEK 3 21 Sept, 12 Oct, 02 Nov, 23 Nov, 14 Dec, 04 Jan, 25 Jan, 15 Feb, 08 Mar, 29 Mar

Monday Planet Earth Day	Tuesday World Food Day Great British	Wednesday Originals Day	Thursday Street Food Day	Friday Friday Favourites
Macaroni Cheese (v)	Chicken Sausages with Mashed Potato and Onion Gravy	Roast Chicken with Roast Potatoes and Pan Gravy	Diced Beef with Jollof Rice	Oven Baked Fish and Chips
	Halal Chicken Sausages with Mashed Potato and Onion Gravy	Halal Roast Chicken with Roast Potatoes and Pan Gravy	Halal Diced Beef with Jollof Rice	
5 Bean Mild Chilli non Carne with Rice (v)	Vegan Sausage with Mashed Potato and Gravy (v)	Cheese and Potato Pie (v)	Sweet Potato and Lentil Dhal with Naan (v)	Cheese and Tomato Pinwheel with Oven Baked Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Beef Bolognese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Salmon Mayo
Broccoli Carrots	Cauliflower Green Beans	Roasted Root Vegetables	Sweetcorn Seasonal Vegetables	Peas Baked Beans
Fruit Flapjack	Fruit Jelly	Tropical Fruit Sponge and Custard	Chocolate Shortbread	Ice Cream and Fresh Fruit Platter

(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.

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.