

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
- 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.

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

LET'S BE FOOD SMART FOR BODY AND BRAIN

Spring/Summer Menu 2018



WEEK 1 19th Feb, 12th Mar, 23rd Apr, 14th May, 4th Jun, 25th Jun, 16th Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Beef Burger with Wedges	BBQ Chicken with Rice	Beef Lasagne	Roast Chicken with Mashed Potatoes and Gravy	Breaded Fish and Chips
Halal Beef Burger with Wedges	Halal BBQ Chicken with Rice	Halal Beef Lasagne	Halal Roast Chicken with Mashed Potatoes and Gravy	Breaded Fish and Chips
Veggie Burger with Wedges	Macaroni Cheese	Vegetable Hot Pot	Veggie Slice with Mashed Potatoes and Gravy	Veggie Nuggets with Chips
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Mixed Salad Peas	Sweetcorn Coleslaw	Green Beans Peas	Carrots Seasonal Cabbage	Sweetcorn Baked Beans
Lime and Coconut Drizzle	Fruit Jelly	Fruit Crumble with Ice Cream	Shortbread Finger	Chocolate Brownie with Chocolate Sauce

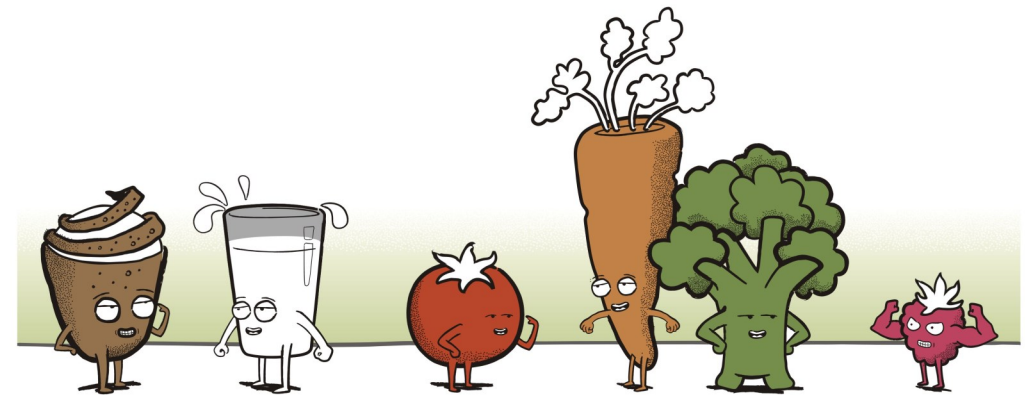
WEEK 2 26th Feb, 19th Mar, 30th Apr, 21st May, 11th Jun, 2nd Jul, 23rd Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Cheese and Tomato Pizza with Diced Potatoes	Spaghetti Bolognese	Cheesy Beef Quesadilla with Rice	Roast Chicken with Mashed Potatoes and Gravy	Breaded Fish and Chips
Cheese and Tomato Pizza with Diced Potatoes	Halal Spaghetti Bolognese	Halal Cheesy Beef Quesadilla with Rice	Halal Roast Chicken with Mashed Potatoes and Gravy	Breaded Fish and Chips
Veggie Sausages with Diced Potatoes	Spring Vegetable Rice	Tomato Pasta	Cauliflower and Broccoli Bake with Mashed Potatoes	Cheese and Bean Slice with Chips
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Peas Coleslaw	Broccoli Cauliflower	Green Beans Sweetcorn	Carrots Peas	Sweetcorn Baked Beans
Lemon Loaf	Fruit Crumble with Custard	Fruit and Ice Cream	Cheesecake	Fruit Jelly

WEEK 3 5th Mar, 26th Mar, 16th Apr, 7th May, 18th Jun, 9th Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Beef Sausage Pasta	Chicken Curry with Rice	Warm Beef Wrap with Savoury Rice	Roast Chicken with Roast Potatoes and Gravy	Breaded Salmon and Chips
Halal Beef Sausage Pasta	Halal Chicken Curry with Rice	Warm Halal Beef Wrap with Savoury Rice	Halal Roast Chicken with Roast Potatoes and Gravy	Breaded Salmon and Chips
Quiche with Crusty Bread	Vegetable Lasagne	Chick Pea and Potato Curry with Rice	Veggie Sausages with Roast Potatoes and Gravy	Cheese and Tomato Pizza with Chips
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Mixed Vegetables	Green Beans Sweetcorn	Peas Salad	Carrots Broccoli	Baked Beans Peas
Apricot Oat Bar	Strawberry Mousse	Fruit Crumble with Ice Cream	Iced Carrot Cake	Chocolate Cracknel

**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.**



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