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.

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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	Friday Friday Favourites	
Pizza Bar A Selection of Homemade Veggie Pizzas on a Wholemeal Base (v)	Italian Pork Bolognese in a Homemade Tomato Sauce with Pasta	Roast Gammon with Roast Potatoes and Pan Gravy	Chicken Pitta with Steamed Rice	Fish Fingers and Chips	
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)	
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	
Guest Dish	Guest Dish	Guest Dish	Guest Dish	Guest Dish	
Pasta Bar	Pasta Bar	Pasta Bar	Pasta Bar	Pasta Bar	
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	Ice Cream and Fresh Fruit Platter	

Monday Planet Earth Day	Tuesday World Food Day	Wednesday Originals Day	Thursday Street Food Day American	Friday Friday Favourites
Macaroni Cheese (v)	Beef Lasagne	Roast Chicken with Mashed Potatoes and Pan Gravy	Beef Burger with Potato Wedges	Fish Fingers and Chips
5 Bean Mild Chilli non Carne with Rice (v)	Sweet Potato and Lentil Dhal with Naan (v)	Cheese and Potato Pie (v)	Veggie Burger with Potato Wedges (v)	Cheese and Tomato Pinwheel with Oven Baked Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Salmon Mayo			
Guest Dish				
Pasta Bar				
Broccoli Carrots	Cauliflower Green Beans	Roasted Root Vegetables	Sweet Red Onions Sweetcorn	Peas Baked Beans
Fruit Flapjack	Fruit Jelly	Tropical Fruit Sponge	Chocolate Shortbread	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 Great British	Wednesday Originals Day	Thursday Street Food Day Asian	Friday Friday Favourites	
Veggie Bolognese with Pasta (v)	Pork Sausages with Mashed Potato and Onion Gravy	Roast Pork with Roast Potatoes and Pan Gravy	Chicken Tikka Curry with Rice	Oven Baked Fish and Chips	
French Bread Cheese and Tomato Pizza (v)	Vegan Sausage with Mashed Potato and Onion Gravy (v)	Lentil and Vegetable Shepherdess Pie (v)	Vegetable Chow Mein (v)	Cheese and Onion Pasty with Oven Baked Chips (v)	
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	
Guest Dish	Guest Dish	Guest Dish	Guest Dish	Guest Dish	
Pasta Bar	Pasta Bar	Pasta Bar	Pasta Bar	Pasta Bar	
Roasted Peppers Peas	Parsnips Broccoli	Cabbage Carrots	Sweetcorn Seasonal Vegetables	Peas Baked Beans	
Oaty Carrot Cake	Cinnamon Apple Crumble	Chocolate Crispy Cake	Berry Fruity Jelly	Ice Cream and Fresh Fruit Platter	

Available daily: Vegetarian option, jacket potatoes with various fillings, a full deli range, a selection of dessert pots, fresh fruit compilations, assorted tray bakes.

Allergy information available on request from the kitchen.

