

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.



SPRING/SUMMER 2021

Alliance in Partnership Ltd
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WEEK 1 – 19th Apr, 10th May, 31st May, 21st Jun, 12th Jul, 30th Aug, 20th Sep, 11th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Beef Chilli con Carne with Rice and Nachos	Beef Bolognese with Spaghetti	Roast Gammon with Roast Potatoes and Gravy	Chicken Curry with Rice	Breaded Chicken in a Bun with Chips
5 Bean Chilli non Carne with Rice and Nachos (v)	Veggie Bolognese with Pasta (v)	Broccoli and Cauliflower Cheese with Roast Potatoes (v)	Chickpea and Spinach Biryani (v)	Vegan Burger in a Bun with Chips (v)
Cheese and Tomato Sub	Pork Sausage Sub	Roast Pork and Stuffing Sub	BBQ Chicken Sub	Tuna Melt Sub
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
Sweetcorn Green Beans	Mixed Vegetables	Carrots Spring Cabbage	Cauliflower Green Beans	Peas Baked Beans
Raspberry Crumble Slice	Forest Fruit Crumble with Custard	Sticky Orange Cake	Iced Carrot Cake	Double Chocolate Brownie

WEEK 3 – 12th Apr, 3rd May, 24th May, 14th Jun, 5th Jul, 13th Sep, 4th Oct, 25th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Spaghetti Bolognese with Pasta	Beef Keema Curry with Rice	Roast Chicken with Roast Potatoes and Gravy	BBQ Pork with Noodles	Beef Burger and Chips
Lentil Bolognese with Pasta (v)	Sweet Potato Dahl with Rice (v)	Spring Vegetable Parcel with Roast Potatoes and Gravy (v)	Vegetable Chow Mein	Margherita Pizza and Chips
Jerk Chicken Sub	Bacon and Egg Sub	Chicken and Stuffing Sub	Mediterranean Chicken Sub	Tuna Mayo Sub
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
Broccoli Carrots	Mixed Vegetables	Carrots Spring Cabbage	Sweetcorn Green Beans	Peas Baked Beans
Lemon Drizzle Cake	Apple Turnover	Summer Peach Melba Crumble with Custard	Raspberry and Coconut Flapjack	Chocolate Sponge with Chocolate Sauce

WEEK 2 – 26th Apr, 17th May, 7th Jun, 28th Jun, 19th Jul, 6th Sep, 27th Sep, 18th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Cottage Pie	Pork Sausage with Mashed Potatoes and Gravy	Roast Pork with Roast Potatoes and Gravy	Chicken Korma with Rice	Fish and Chips
Lentil and Vegetable Shepherdess Pie	Vegan Sausage with Mashed Potatoes and Gravy (v)	Spring Vegetable Pie with Roast Potatoes and Gravy (v)	Chana Masala with Rice (v)	Margherita Pizza with Chips (v)
Piri Piri Chicken Sub	Egg Mayo Sub	Roast Pork Sub	Ham and Cheese Sub	Salmon Mayo Sub
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
Carrots Peas	Broccoli Cauliflower	Carrots Cabbage	Farmhouse Mixed Vegetables	Peas Baked Beans
Selection of Cookies	Marble Berry Cake	Fruit Crumble and Custard	St Clements Cake	Peaches and Cream Cake

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.

