

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.

Alliance in Partnership Ltd

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www.allianceinpartnership.co.uk



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



LET'S BE FOOD SMART FOR BODY AND BRAIN

Autumn/Winter Menu 2018/2019



WEEK 1 3rd Sep, 24th Sep, 15th Oct, 5th Nov, 26th Nov, 17th Dec, 7th Jan, 28th Jan

Monday	Tuesday	Wednesday	Thursday	Friday
Veggie Jollof Rice	Meatballs with Tomato Sauce and Pasta	Beef Nacho Bake with Mexican Rice	Roast Chicken with Roast Potatoes and Gravy	Breaded Chicken and Chips
Veggie Jollof Rice	Halal Meatballs with Tomato Sauce and Pasta	Halal Beef Nacho Bake with Mexican Rice	Halal Roast Chicken with Roast Potatoes and Gravy	Halal Breaded Chicken and Chips
Roasted Vegetable Pasta Bake	Bombay Potato Bake	Vegetable Korma with Rice	Vegan Sausages with Roast Potatoes and Gravy	Veggie Samosa with Chips and Curry Sauce
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
Cauliflower Green Beans	Broccoli Carrots	Sweetcorn Peas	Carrots Cabbage	Peas Baked Beans
Chocolate Orange Mousse	Fruit Jelly	Fruit Crumble with Custard	Fruit Flapjack	Banana Muffin

WEEK 2 10th Sep, 1st Oct, 12th Nov, 3rd Dec, 14th Jan, 4th Feb

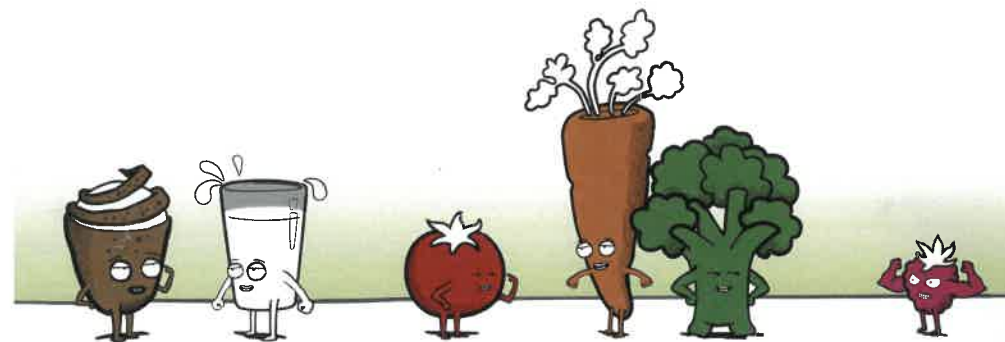
Monday	Tuesday	Wednesday	Thursday	Friday
Pizza Bar with Crispy Diced Potatoes	Beef Sausages with Mashed Potatoes and Gravy	Beef Lasagne	Roast Chicken with Roast Potatoes and Gravy	Jumbo Fish Finger and Wedges
Pizza Bar with Crispy Diced Potatoes	Halal Beef Sausages with Mashed Potatoes and Gravy	Halal Beef Lasagne	Halal Roast Chicken with Roast Potatoes and Gravy	Jumbo Fish Finger and Wedges
Frittata with Crispy Diced Potatoes	Vegan Sausages with Mashed Potatoes and Gravy	Baked Veggie Chimichanga	Vegetable Wellington with Roast Potatoes and Gravy	5 Bean Chilli Nachos with Wedges
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	Carrots Curly Kale and Peas	Broccoli Cauliflower	Carrots Parsnips	Sweetcorn BBQ Baked Beans
Banoffee Pot	Chocolate and Pear Cake with Custard	St Clements Custard Pot	Iced Carrot Cake Cookie	Fruit Shortbread

WEEK 3 17th Sep, 8th Oct, 29th Oct, 19th Nov, 10th Dec, 21st Jan, 11th Feb

Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese	Chunky Beef Pie with Mashed Potatoes	Chilli Con Carne with Rice	Roast Chicken with Mashed Potatoes and Gravy	Salmon Fish Fingers and Chips
Macaroni Cheese	Halal Chunky Beef Pie with Mashed Potatoes	Halal Chilli Con Carne with Rice	Halal Roast Chicken with Mashed Potatoes and Gravy	Salmon Fish Fingers and Chips
Veggie Burger in a Bun with Wedges	Quiche with Parsley Potatoes	Sweet Potato and Chick Pea Curry with Rice	Black Bean Stir Fry with Noodles	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
Carrots Green Beans	Broccoli Cauliflower	Sweetcorn Green Beans	Carrots Swede	Peas and Sweetcorn Baked Beans
Apple Custard Crunch	Fruit Jelly	Chocolate Raspberry Crunch with Raspberry Custard	Pear Cookie	Sticky Toffee Pudding with Custard

A Gluten free and Dairy free menu is available on request, please email allergens@ainp.co.uk with the name of the school which your child will be attending. You will then be sent the Gluten or Dairy free standard menu for that school. For any further additional allergen requirements please email allergens@ainp.co.uk with the name of the school which your child will be attending.

Fresh seasonal salad and bread available daily. Fresh fruit, yoghurt and fruit jelly available daily as an alternative to the dessert of the day.



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