

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

#### 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

Suite 201, 2nd floor, TriGate, 210-222 Hagley Road West, Oldbury, West Midlands B68 0NP

Tel: 0121 420 3030

[www.allianceinpartnership.co.uk](http://www.allianceinpartnership.co.uk)



## Spring/Summer Menu 2024



**WEEK 1 - 8th Apr, 29th Apr, 20th May, 10th Jun, 1st Jul, 22nd Jul, 2nd Sept, 23rd Sept, 14th Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Vegan Sausage Roll with Potato Salad (V)	Meat Feast Pizza	Roast Chicken with Roast Potatoes and Gravy	Smoky Chicken Wrap with Savoury Rice	Pork Sausage with Chips
Spiced Vegetable Curry with Rice (V)	Margherita Pizza (V)	Roasted Vegetable Quesadilla with Roast Potatoes (V)	Mexican Loaded Beans with Rice (V)	Veggie Nuggets with Tomato and Sweetcorn Salsa and Chips (V)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Deli Option with Ham, Tuna Mayo Or Cheese				
Hot Seasonal Vegetables				
Pear and Ginger Muffin/Cake	Fruit Jelly	Apple and Cinnamon Slice	Coconut and Lime Cake	Cheesecake
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

**WEEK 3 - 22nd Apr, 13th May, 3rd Jun, 24th Jun, 15th Jul, 16th Sept, 7th Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Margherita Pizza	Tuscan Chicken with New Potatoes	Beef Burger with Spiced Harissa Mayo and Wedges	Beef Bolognese with Pasta	Oven Baked Fish Fingers with Chips
Veggie Freekah Traybake with Vegetable Rice (V)	BBQ Baked Beans and Cheese Pastry Pocket with New Potatoes (V)	Loaded Meatless Meatball Bake with Wedges (V)	Sticky Korean Cauliflower with Vegetable Rice (V)	Cheese and Tomato Pizza Pinwheel with Chips (V)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Deli Option with Ham, Tuna Mayo or Cheese				
Hot Seasonal Vegetables				
Pear Sponge with Chocolate Custard	Fruit Shortbread	Oat Fruit Slice	Jelly	Easiyo Mousse
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

**IF YOUR SCHOOL RETURNS AFTER EASTER HALF TERM ON MONDAY 15TH APRIL, YOUR MENU RUN WILL START ON WEEK 2.****WEEK 2 - 15th Apr, 6th May, 27th May, 17th Jun, 8th Jul, 9th Sept, 30th Sept, 21st Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Mac and Squash Cheese (V)	Sausage and Mash with Gravy	Roast Gammon with Roast Potatoes and Gravy	Asian Chicken Noodles	Crispy Baked Fish with Chips
Pasta Primavera (V)	Veggie Sausage Traybake with Mash (V)	Spiced Quorn with Roast Potatoes or Wedges (V)	Vegetable Shawarma with Rice (V)	Onion Bhaji and Chutney Wrap with Chips (V)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Lentil Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Deli Option with Ham, Tuna Mayo or Cheese				
Hot Seasonal Vegetables				
Chocolate and Orange Cookie	Carrot Cake	Fruity Jelly Crunch Pot	Coconut Berry Vegan Cake	Crispy Cake
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

(v) Vegetarian option

(ve) Vegan 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.

**Special Diets**

A dairy free, gluten free and egg free menu is available on request. Please complete the special diets information form available from your school. On return we will issue you with a specific menu for you to make your choices from. For students with multiple allergen requirements or more complex special diets we will liaise with our team of nutritionists.

All our food is prepared in a kitchen where 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.