

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

LET'S BE
FOOD
SMART
FOR BODY AND BRAIN

Winter 2020



WEEK 1 20th Jan, 10th Feb, 2nd Mar, 23rd Mar

Monday Planet Earth Day	Tuesday World Food Day Italian	Wednesday Originals	Thursday Street Food Day Moroccan	Friday Favourites
<i>Pizza Bar</i> A Selection of Homemade Veggie Pizza on a Wholemeal Base (v)	Italian Meatballs in Homemade Tomato Sauce with Pasta	Roast Chicken with Roast Potatoes and Pan Gravy	Chicken Pitta with Vegetable Rice	Oven Baked Fish Fingers and Chips
Chickpea and Spinach Curry with Rice (v)	Roast Vegetable Pasta Bake (v)	Veggie Sausage Roll with Roast Potatoes and Pan Gravy (v)	Vegetable and Bean Moroccan Tagine with Vegetable Rice (v)	Veggie Fajitas and Chips (v)
Pasta Bar with Nut Free Pesto	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Beef Bolognese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Tomato Sauce
Baguette with Tuna or Cheese	Baguette with Tuna or Cheese	Baguette with Tuna or Cheese	Baguette with Tuna or Cheese	Baguette with Tuna or Cheese
Peas Sweetcorn	Roasted Seasonal Vegetables	Carrots Green Cabbage	Broccoli Sweetcorn	Peas Baked Beans
Fruit Cookie	Raspberry and Coconut Flapjack	Jelly with Fresh Oranges	Chocolate and Pear Cake with Custard	Ice Cream and Fresh Fruit Salad

WEEK 3 13th Jan, 3rd Feb, 24th Feb, 16th Mar

Monday Planet Earth Day	Tuesday Street Food Day American	Wednesday Originals	Thursday World Food Day	Friday Favourites
Macaroni Cheese (v)	Beef Burger in a Bun with Wedges	Roast Chicken with Mashed Potatoes and Gravy	Beef Bolognese with Spaghetti	Oven Baked Fish Fingers and Chips
5 Bean Mild Chilli non Carne with Rice (v)	Veggie Burger in a Bun with Wedges (v)	Cheese and Potato Pie (v)	Sweet Potato and Lentil Dhal with Naan (v)	Cheese and Tomato Pinwheel with Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Tomato Sauce	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Cheese Sauce	Jacket Potato with Baked Beans, Cheese or Salmon Mayo
Baguette with Tuna or Cheese	Baguette with Tuna or Cheese	Baguette with Tuna or Cheese	Baguette with Tuna or Cheese	Baguette with Tuna or Cheese
Broccoli Carrots	Sweet Red Onions Sweetcorn	Roasted Root Vegetables	Cauliflower Broccoli	Peas Baked Beans
Fruit Flapjack	Chocolate Shortbread	Fruit Jelly	Tropical Fruit Sponge and Custard	Ice Cream and Fresh Fruit Salad

WEEK 2 6th Jan, 27th Jan, 9th Mar, 30th Mar

Monday Planet Earth Day	Tuesday World Food Day Great British	Wednesday Originals	Thursday Street Food Day Asian	Friday Favourites
Vegetable Bolognese Pasta Bake (v)	Chicken Sausages with Mashed Potatoes and Onion Gravy	Roast Beef with Roast Potatoes and Pan Gravy	Chicken Tikka Curry with Rice	Oven Baked Fish and Chips
Vegetable Nacho Bake with Rice (v)	Lentil and Vegetable Shepherdess Pie (v)	Vegetable Wellington with Roast Potatoes and Pan Gravy (v)	Vegetable Chow Mein (v)	Cheese and Tomato French Bread Pizza with Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Nut Free Pesto	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Beef Bolognese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Baguette with Tuna or Cheese	Baguette with Tuna or Cheese	Baguette with Tuna or Cheese	Baguette with Tuna or Cheese	Baguette with Tuna or Cheese
Roasted Peppers Peas	Roast Parsnips Broccoli	Cabbage Carrots	Sweetcorn Whole Green Beans	Peas Baked Beans
Oaty Carrot Cake	Cinnamon Apple Crumble with Custard	Chocolate Crispy Cake	Berry Fruity Jelly	Ice Cream and Fresh Fruit Salad

(v) Vegetarian 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.

Allergens

A gluten free and dairy free menu is available on request, please email allergens@ainp.co.uk please detail on the email, the name of the school your child will be attending. You will then be sent the Gluten or Dairy free menu for that school, you have to complete the menu choice and return to allergens@ainp.co.uk – should no menu be returned your child will not receive an allergy free menu. If your child has multiple allergies, please email allergens@ainp.co.uk and we will talk directly to you.

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.