

WEEK 1 4th Sep, 25th Sep, 16th Oct, 13th Nov, 4th Dec, 1st Jan, 22nd Jan, 12th Feb

Monday	Tuesday	Wednesday	Thursday	Friday
Pork Sausages with Mashed Potatoes and Gravy	Chicken Korma with Rice	Beef Bolognese with Pasta	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Breaded Fish or Fish Fingers and Chips
Vegetarian Sausages with Mashed Potatoes and Gravy	Tomato Pasta Bake	Savoury Vegetable Rice	Veggie Slice with Roast Potatoes and Gravy	Cheesy Vegetable Wrap 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
Broccoli and Carrots	Sweetcorn and Green Beans	Peas and Cauliflower	Carrots and Cabbage	Sweetcorn and Baked Beans
Lemon Drizzle Cake	Fruit Jelly	Fruit Crumble with Custard	Oaty Apple Cookie	Chocolate Loaf

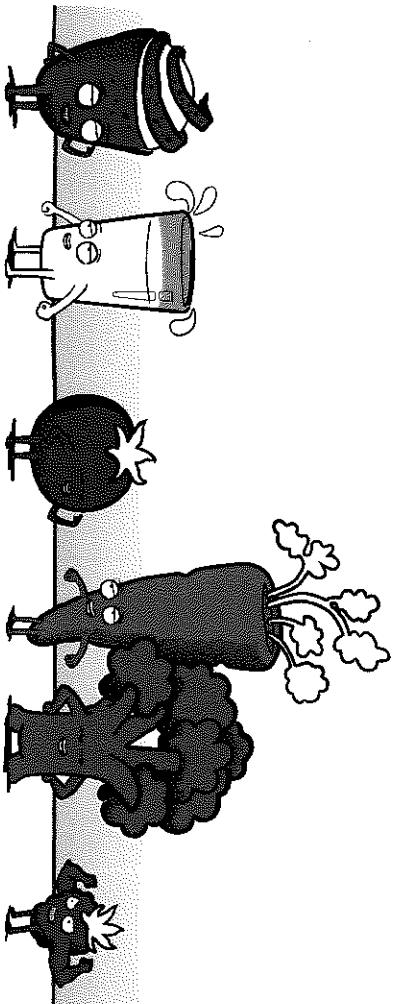
WEEK 2 11th Sep, 2nd Oct, 30th Oct, 20th Nov, 11th Dec, 8th Jan, 29th Jan

Monday	Tuesday	Wednesday	Thursday	Friday
Veggie Sausage Roll with Parsley Potatoes and Gravy	Breaded Chicken with Wedges	Beef Lasagne	Roast Pork with Stuffing, Mashed Potatoes and Gravy	Breaded Fish with Chips
Cheesy Pasta Bake	Vegetable Omelette with Wedges	Vegetable Hotpot	Cheese and Potato Pie	Veggie Goujons 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 and Green Beans	Coleslaw and Baked Beans	Sweetcorn and Broccoli	Carrots and Cauliflower	Peas and Baked Beans
Fruity Flapjack	Iced Carrot Cake	Apple Sponge with Custard	Fruit Jelly	Chocolate Crispy Cake

WEEK 3 18th Sep, 9th Oct, 6th Nov, 27th Nov, 18th Dec, 15th Jan, 5th Feb

Monday	Tuesday	Wednesday	Thursday	Friday
Chicken and Tomato Pasta	Cottage Pie	Pork Meatballs in Tomato Sauce with Pasta	Roast Gammon with Roast Potatoes and Gravy	Breaded Salmon with Chips
Cheesy Bean Slice	Vegetable Lasagne	Sweet Potato and Chick Pea Curry with Rice	Quiche with Roast Potatoes	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
Mixed Vegetables	Broccoli and Cauliflower	Peas and Cabbage	Carrots and Green Beans	Baked Beans and Sweetcorn
Shortbread Fingers	Chocolate Mousse	Sticky Toffee Pudding with Custard	Raspberry Coconut Slice	Blueberry Cake

Fresh seasonal salad and bread available daily.
Fresh fruit and yoghurt available daily as an alternative to the dessert of the day.
Allergy information available on request.



SCHOOL FOOD TRUST
 Eat Better do Better



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

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.

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LET'S BE FOOD SMART

FOR BODY AND BRAIN

Autumn/Winter Menu

2017/2018

