

WEEK 1 - 19th Apr, 10th May, 31st May, 21st Jun, 12th Jul, 30th Aug, 20th Sep, 11th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
<i>Pizza Bar</i> A Selection of Homemade Veggie Pizza on a Wholemeal Base (V)	Italian Pork Meatballs in a Homemade Tomato Sauce with Pasta	Chicken Hot Pot	Roast Gammon with Roast Potatoes and Gravy	Fish Fingers and Chips
Chicken and Spinach Curry with Rice (V)	Roast Vegetable Pasta Bake (V)	Spring Vegetable Hot Pot (V)	Vegan Sausage with Roast Potatoes and Gravy (V)	Cheese and Baked Bean Slice with Chips (V)
Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta with Tomato Sauce and Cheese
Sweetcorn Green Beans	Mixed Vegetables	Broccoli Spring Cabbage	Carrots Cauliflower	Peas Baked Beans
Raspberry and Coconut Flapjack	Jelly with Fresh Oranges	Marble Berry Cake with Custard	Fruit Cookie	Ice Cream and Fresh Fruit

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

Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese (V)	Mild Chili con Carne with Rice and Nachos	Beef Burger with Potato Wedges	Roast Chicken with New Potatoes and Gravy	Fish Fingers and Chips
Savoury Vegetable Rice (V)	Sweet Potato Dahl with Naan Bread (V)	Veggie Burger with Potato Wedges (V)	Cheese and Potato Pie (V)	Cheese and Tomato Pinnwheel with Chips (V)
Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Salmon Mayo	Pasta with Tomato Sauce and Cheese
Broccoli Carrots	Mixed Vegetables	Sweetcorn Green Beans	Carrots Spring Cabbage	Peas Baked Beans
Fruit Flapjack	Sticky Toffee Pudding with Custard	Chocolate Shortbread	Strawberry Jelly	Ice Cream and Fresh Fruit

Packed lunch option also available each day

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

Monday	Tuesday	Wednesday	Thursday	Friday
Veggie Bolognese with Pasta (V)	Pork Sausage with Mashed Potatoes and Gravy	Chicken Korma with Rice	Roast Pork with Roast Potatoes and Gravy	Fish and Chips
Cheese and Tomato Pizza on a Wholemeal Base (V)	Vegan Sausage with Mashed Potatoes and Gravy (V)	Vegetable Chow Mein	Lentil and Vegetable Shepherdess Pie (V)	Cheese and Onion Pasty with Chips (V)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Carrots Peas	Broccoli Cauliflower	Farmhouse Mixed Vegetables	Carrots Cabbage	Peas Baked Beans
Iced Carrot Cake	Fruit Crumble with Custard	Berry Fruity Jelly	Chocolate Crispy Cake	Ice Cream and Fresh Fruit

(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.

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.

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.

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LET'S BE
FOOD SMART
FOR BODY AND BRAIN

Spring/Summer 2021

AUTUMN 1st half 2021

Please note that due to the current Coronavirus COVID-19 pandemic this menu may change due to minimised staffing / social distancing measures / supply constraints that may still be in place.

