

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.



# SPRING/SUMMER 2021

Alliance in Partnership Ltd  
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**WEEK 1 – 19<sup>th</sup> Apr, 10<sup>th</sup> May, 31<sup>st</sup> May, 21<sup>st</sup> Jun, 12<sup>th</sup> Jul, 30<sup>th</sup> Aug, 20<sup>th</sup> Sep, 11<sup>th</sup> Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Beef Chilli con Carne with Rice and Nachos	Beef Lasagne with Garlic Knots	Hoisin Chinese Pork Balls with Noodles	Mexican Chicken Fajita with Mexican Rice	Battered Fish and Chips
BBQ Vegan Meatballs with Potato Wedges (v)	Vegetable Lasagne with Garlic Knots (v)	Singapore Veggie Noodles (v)	Bean, Salsa and Rice Burrito Bowl (v)	Loaded Curried Chickpea Naan with Coriander Yoghurt (v)
<b>Guest Bar</b> Selection of Vegetarian Pizza Slices with Wedges	<b>Guest Bar</b> Mac 'n' Cheese with Garlic Knots	<b>Guest Bar</b> Roast Beef and Gravy Sub	<b>Guest Bar</b> Vegetable Spring Rolls	<b>Guest Bar</b> Fish Finger Bap
<b>Pasta and Jacket Potato Bar</b> A Selection of Homemade Pasta and Jacket Potato Toppers available daily				
Steamed Spring Greens	Mediterranean Vegetables	Broccoli	Sweetcorn and Pepper Salad Homemade Salsa	Minted Peas Baked Beans
Raspberry Crumble Slice	Forest Fruit Crumble with Custard	Sticky Orange Cake	Lime and Coconut Cake	Double Chocolate Brownie

**WEEK 3 – 12<sup>th</sup> Apr, 3<sup>rd</sup> May, 24<sup>th</sup> May, 14<sup>th</sup> Jun, 5<sup>th</sup> Jul, 13<sup>th</sup> Sep, 4<sup>th</sup> Oct, 25<sup>th</sup> Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Beef Sizzler Deep Dish Pizza	Southern Style Chicken Flatbread with Spicy Rice	Cajun Chicken with Potato Wedges	Teriyaki Pork with Noodles	Fish Fingers and Chips
Vegetable Tikka Flatbread (v)	Hummus and Roasted Vegetable Flatbread with Spicy Rice (v)	Sweet Chilli Vegan Sausage with Potato Wedges (v)	Roasted Tomato and Pesto Sauce with Spaghetti (v)	Italian Tomato and Cheese Roll with Chips (v)
<b>Guest Bar</b> Chickpea and Spinach Curry Rice Pot	<b>Guest Bar</b> Jerk Chicken with Rice and Peas	<b>Guest Bar</b> Pork Meatball Sub	<b>Guest Bar</b> Tandoori Chicken and Coconut Rice Pot	<b>Guest Bar</b> Spicy Fish Finger Wrap
<b>Pasta and Jacket Potato Bar</b> A Selection of Homemade Pasta and Jacket Potato Toppers available daily				
Coleslaw Garden Salad	Spicy Peas Sweetcorn	Coleslaw Lettuce, Tomato and Onion	Carrots Oriental Mixed Vegetables	Minted Peas Baked Beans
Lemon Drizzle Cake	Apple Turnover	Summer Peach Melba Crumble with Custard	Raspberry and Coconut Flapjack	Chocolate Sponge with Chocolate Sauce

**WEEK 2 – 26<sup>th</sup> Apr, 17<sup>th</sup> May, 7<sup>th</sup> Jun, 28<sup>th</sup> Jun, 19<sup>th</sup> Jul, 6<sup>th</sup> Sep, 27<sup>th</sup> Sep, 18<sup>th</sup> Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Curried Potato Samosas with Crispy Potatoes (v)	BBQ Pork Meatballs with Noodles	Carvery Roast with Roast Potatoes and Gravy	Hot and Spicy Chicken Bap with Piri Piri Rice	Fish and Chips
Roasted Vegetable Pizza with Crispy Cubes (v)	Chana Masala with Rice (v)	Vegan Sausage with Yorkshire Pudding and Mashed Potatoes (v)	Pesto Vegetable Flatbread with Piri Piri Rice (v)	Onion Bhaji with Spicy Potato Wedges (v)
<b>Guest Bar</b> Curry and Rice Pot	<b>Guest Bar</b> Naandoori	<b>Guest Bar</b> Loaded Potato Skins	<b>Guest Bar</b> Beef and Cheese Quesadilla	<b>Guest Bar</b> Salmon Fishcake with Sweet Chilli Sauce
<b>Pasta and Jacket Potato Bar</b> A Selection of Homemade Pasta and Jacket Potato Toppers available daily				
Sweetcorn Curried Green Beans	Green Garden Salad	Carrots Spring Cabbage	Lettuce Onion Tomato	Garden Peas Baked Beans
Selection of Cookies	Marble Berry Cake	Fruit Crumble with Custard	Iced Carrot Cake	Peaches and Cream Cake

**Available daily: Vegetarian option, jacket potatoes with various fillings, a full deli range, a selection of dessert pots, fresh fruit compilations, assorted tray bakes. Allergy information available on request from the kitchen.**

