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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Alliance in Partnership
Specialists in Education Catering

LET'S BE FOOD SMART FOR BODY AND BRAIN

Spring/Summer 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.

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

Monday	Tuesday	Wednesday	Thursday	Friday
Pizza Bar A Selection of Homemade Veggie Pizza on a Wholemeal Base (v)	Beef Meatballs in Tomato Sauce with Spaghetti	Cornish Pasty Slice with New Potatoes	Sweet and Sour Chicken with Rice	Fish and Chips
Veggie Noodle Stir Fry (v)	Vegan Meatballs in Tomato Sauce with Pasta (v)	Vegetable Samosa with Rice (v)	Spring Vegetable Lasagne (v)	1/2 Hot Cheese Baguette 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 Beef Bolognese and Cheese
Sweetcorn Green Beans	Mixed Vegetables	Carrots Cauliflower	Broccoli Spring Cabbage	Peas Baked Beans
Peaches and Cream	Raspberry Shortbread	Jelly with Fresh Oranges	Chocolate Berry Cake with Custard	Ice Cream and Fresh Fruit

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

Monday	Tuesday	Wednesday	Thursday	Friday
Roasted Tomato and Pesto Pasta (v)	Beef Sausage with Mashed Potatoes and Gravy	Mild Chilli con Carne with Rice and Nachos	Roast Chicken with Mashed Potatoes and Gravy	Fish and Chips
Cheese and Tomato Pizza on a Wholemeal Base (v)	Vegan Sausage with Mashed Potatoes and Gravy (v)	Sweet Potato Dahl with Naan Bread (v)	Broccoli and Cauliflower Cheese with New Potatoes (v)	Veggie Muffin 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	Pasta with Tomato Sauce and Cheese
Carrots Peas	Broccoli Cauliflower	Carrots Cabbage	Farmhouse Mixed Vegetables	Peas Baked Beans
Iced Carrot Cake	Jelly and Fresh Fruit	Chocolate Crispy Cake	Yoghurt and Fresh Fruit	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)	Beef Burger with Potato Wedges	Roast Chicken with New Potatoes and Gravy	Beef Bolognese with Pasta	Fish and Chips
Savoury Vegetable Rice (v)	Veggie Burger with Potato Wedges (v)	Spring Vegetable Parcel with New Potatoes and Gravy (v)	Vegetable Chilli Nachos with Rice (v)	Cheese and Tomato Quesadilla with Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta with Tomato Sauce and Cheese	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Salmon Mayo
Broccoli Carrots	Mixed Vegetables	Carrots Spring Cabbage	Sweetcorn Green Beans	Peas Baked Beans
Fruit Flapjack	Yoghurt and Fresh Fruit	Lemon Drizzle Cake	Fruit Jelly	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 were 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.