

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 our 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 entitled to 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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FOOD SMART

Be More

FOR BODY AND BRAIN

Sep to Feb
2025/26



AiP
ALLIANCE in PARTNERSHIP



Week 1

Monday	Tuesday	Wednesday	Thursday	Friday
Cheese & Tomato Pizza (v)	Southern Baked Chicken & Wedges	Roast Chicken with Roast Potatoes & Gravy	Pasta Bolognese with Garlic Bread	FFish Fingers and Chips
Farmhouse Hash(v)	Chilli Bean Tortilla Stack & Wedges (v)	Farmhouse Pie (ve)	Sweet Potato, Leek & Cheese Calzone (v)	Crispy Quorn Nuggets and Chips (v)
Jacket Potato with choice of fillings	Pasta Bake (v)	Jacket Potato with choice of fillings	Pasta Bake (v)	Jacket Potato with choice of fillings
Hot Seasonal Vegetables				
Chocolate Cookies (v)	Plum Sponge Pudding & Custard (v)	Pear Upside-down Pudding (v)	Iced Lemon Cake (v)	Lime & Coconut Cake (v)
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

01/09, 22/09, 13/10, 03/11, 24/11, 15/12, 05/01, 26/01

Week 3

Monday	Tuesday	Wednesday	Thursday	Friday
Cheese & Tomato Pizza (v)	BBQ Chicken & Rice	Roast Chicken with Roast Potatoes & Gravy	Beef Burrito	Fish Finger Pitta Bread & Chips
Creamy Leek & Cheese Pie (v)	Chickpea & Spinach Curry & Rice (v)	Sausage Roll & Roast Potatoes(ve)	Spaghetti & Meatballs (ve)	Hot Dog with Chips (v)
Jacket Potato with choice of fillings	Pasta Bake (v)	Jacket Potato with choice of fillings	Pasta Bake (v)	Jacket Potato with choice of fillings
Hot Seasonal Vegetables				
Apple & Cinnamon Flapjack (ve)	Chocolate Mousse(v)	Pear & Ginger Cake (ve)	Autumn Fruit Pie & Custard (v)	
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

15/09, 06/10, 27/10, 17/11, 08/12, 19/01, 09/02

Week 2

Monday	Tuesday	Wednesday	Thursday	Friday
Mac 'n' Cheese (v)	Chicken Burger & Wedges	Roast Chicken with Roast Potatoes & Gravy	Sausage Penne Pasta Bake	Battered Fish & Chips
Roasted Tomato & Basil Pasta (ve)	Southern Baked Halloumi Burger & Wedges (v)	Teriyaki Noodles(v)	Heaty Sausage Pasta Bake (ve)	Breakfast Wrap & Chips (v)
Pasta Bake (v)	Jacket Potato with choice of fillings	Pasta Bake (v)	Jacket Potato with choice of fillings	Pasta Bake (v)
Hot Seasonal Vegetables				
Chocolate Cornflake Cake (ve)	Fruity Bread & Butter Pudding (v)	Ginger Cake (ve)	Autumn Fruit Crumble & Custard (v)	Apple & Berry Traybake (v)
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

08/09, 29/09, 20/10, 10/11, 01/12, 12/01, 02/02

(v) Vegetarian option

(ve) Vegan and Planet Friendly

Fresh seasonal salad and bread available daily

Fresh fruit and yoghurt available 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 from available from your school. On receipt 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 our kitchens. If you have a food allergy, please let us know before ordering. All allergen information is available on request from our 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.

