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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AiP GROUP OF COMPANIES

FOOD Be More SMART

FOR BODY AND BRAIN

Spring/Summer 2022

Please note that due to the 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 - 18th Apr, 9th May, 30th May, 20th Jun, 11th Jul, 5th Sep, 26th Sep, 17th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Veggie Wholemeal Pizza (v)	Texan Baked BBQ Chicken with Wedges	Roast of the Day with Mashed Potatoes and Gravy	Sticky Beef Meatballs with Rice	Fish of the Day and Chips
Lentil, Roasted Tomato and Pesto Pasta (v)	Vegan Nuggets with Wedges (v)	Vegan Quorn Fillet with Mashed Potatoes and Gravy (v)	Chinese Vegetable Noodles with Edamame (v)	Halloumi Burger and Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Broccoli Green Beans	Sweetcorn Peas	Carrots Cabbage	Mixed Vegetables	Peas Baked Beans
Fruit Sorbet Fruit/Yoghurt	Peach Crumble with Custard Fruit/Yoghurt	Marble Berry Cake Fruit/Yoghurt	Fruit Jelly Fruit/Yoghurt	Fruit Flapjack Fruit/Yoghurt

WEEK 3 - 2nd May, 23rd May, 13th Jun, 4th Jul, 19th Sep, 10th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese (v)	Korean Chicken Stir Fry with Rice	Roast of the Day with Roast Potatoes and Gravy	Beef Lasagne	Fish of the Day and Chips
Red Pepper and Bean Biryani (v)	Vegan Burger with Wedges (v)	Veggie Chilli with Rice (v)	Cauliflower and Broccoli Crunchy Cheese Bake with New Potatoes (v)	Cheese and Bean Slice with Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Salmon Mayo or Coleslaw
Mixed Vegetables	Sweetcorn Broccoli	Carrots Parsnips	Green Beans Cauliflower	Peas Baked Beans
Fruit Sorbet Fruit/Yoghurt	Jelly Fruit/Yoghurt	Iced Carrot Cake Fruit/Yoghurt	Flapjack Fruit/Yoghurt	Chocolate Pot Fruit/Yoghurt

IF YOUR SCHOOL RETURNS AFTER EASTER W/C 25TH APRIL YOUR MENU RUN WILL START ON WEEK 2

WEEK 2 - 25th Apr, 16th May, 6th Jun, 27th Jun, 18th Jul, 12th Sep, 3rd Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Mediterranean Pasta Bake (v)	Pork Sausage with Mashed Potatoes and Gravy	Roast of the Day with Roast Potatoes and Gravy	Chicken Tikka Curry with Rice	Fish of the Day and Chips
Spanish Frittata (v)	Vegan Sausage with Mashed Potatoes and Gravy (v)	Lentil and Vegetable Bake with Roast Potatoes and Gravy (v)	Cheesy Baked Gnocchi (v)	BBQ Vegan Meatballs with Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Green Beans Carrots	Broccoli Peas	Carrots Spring Cabbage	Mixed Vegetables	Peas Baked Beans
Lemon Drizzle Cake Fruit/Yoghurt	Fruit Jelly Fruit/Yoghurt	Iced Summer Cake Fruit/Yoghurt	Cookie Fruit/Yoghurt	Fruit Sorbet Fruit/Yoghurt

(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.