



Dear Parent / Carer

Alliance in Partnership (AiP) are delighted to be the chosen caterers at your school. We provide nutritious healthy meals for the students to enjoy and provide them with all the nutrients and energy to get them through their busy day. We offer a wide selection of choice to suit everybody's taste to ensure we cater for the whole school.

It is important for your child to have a healthy lifestyle.

The dining experience is a social skill that your child has already developed, we make eating fun and exciting.

AiP specialises in education catering and have a vast amount of experience in this sector, we are at the forefront of promoting a healthy lifestyle. We believe that nutritious, healthy meals designed by pupils, with help from our staff of experts, enhance the curriculum and help children learn.

Alliance in Partnership are an independent catering company providing schools meals across the Midlands, Herefordshire, Bedfordshire, London, Buckinghamshire, Bristol, Staffordshire, Gloucestershire and Worcestershire.

Our 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. Our menus retain the Food for Life Catering Mark and are freshly prepared using the finest, fresh and local ingredients.

All meals are freshly prepared daily by a dedicated team using fresh ingredients. We operate menus on a 3 weekly cycle which includes main course, vegetarian course, a jacket potato or a cold deli offer. A full copy of our menu is included. All our menus meet and exceed all national nutritional standards.

Should your child have any dietary or allergy requirements allergen information is available from the school kitchen.

For even more information please visit our website www.allianceinpartnership.co.uk

Yours sincerely

Marje Randall

Operation Manager

Mobile: 07930 721927

Head Office: 0121 420 3030

**WEEK 1 2nd Sept, 23rd Sept, 14th Oct, 4th Nov, 25th Nov, 16th Dec,
6th Jan, 27th Jan, 9th Mar, 23rd Mar**

Monday Planet Earth Day	Tuesday World Food Day Italian	Wednesday Originals	Thursday Street Food Day	Friday Friday Favourites
Pizza Bar-A Selection of Homemade Veggie Pizza on a Wholemeal Base	Italian Beef Meatballs in Homemade Tomato Sauce	Roast Chicken with Roast Potatoes and Pan Gravy	Chicken Pitta with Moroccan Rice	Oven Baked Fish with Oven Baked Chips
Chickpea and Spinach Curry with Rice	Roast Vegetable Pasta Bake	Vegan Sausage with Mashed Potato and Pan Gravy	Vegetable and Bean Moroccan Tagine with Veggie Cous Cous	Veggie Fajitas with Chips
Piri Piri Chicken with Braised Rice	Deep Filled Naan	Homemade Chicken Sausage Roll	BBQ Chicken Wrap	Fish Finger Sandwich with Chips
Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Beef Bolognaise	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo
Sweetcorn Green Beans	Roasted Mixed Vegetables Carrots	Broccoli Parsnips	Curly Kale Roasted Peppers	Peas Baked Beans
Fruit Layer Slice	St. Clements Sponge	Raspberry and Coconut Flapjack	Chocolate and Pear Cake with Chocolate Custard	Fruit Crumble with Custard

**WEEK 2 9th Sept., 30th Sept, 21st Oct, 11th Nov, 2nd Dec,
13th Jan, 3rd Feb, 24th Feb, 16th Mar, 30th Mar**

Monday Planet Earth Day	Tuesday World Food Day Asian	Wednesday Originals Day	Thursday Street Food Day American	Friday Friday Favourites
Veggie Bolognese with Pasta	Chicken Tikka Curry with Rice	Roast Chicken with Roast Potatoes and Pan Gravy	Beef Burger with Potato Wedges and Sweet Onions	Baked Fish with Oven Baked Chips
French Bread Cheese and Tomato Pizza with Coleslaw	Vegetable Chow Mein with Noodles	Lentil and Vegetable Shepherdess Pie	Veggie Burger with Potato Wedges and Sweet Onions	Cheese and Onion Pasty with Oven Baked Chips
Fried Egg Bap	Beef and Cheese Slider	Roast Chicken Baguette	Sweet and Sour Noodle Pot	Salmon Fishcake with Sweet Chilli Sauce
Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Beef Bolognaise	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo
Roasted Peppers Peas	Cabbage Carrots	Parsnips Broccoli	Sweetcorn Stir Fry Curly Kale	Peas Baked Beans
Oaty Carrot Cake	Peach Melba Crumble Slice	Chocolate Crispy Cake	Cinnamon Apple Crumble with Custard	Berry Swirl Cake

WEEK 3 16th Sept, 7th Oct, 18th Nov, 9th Dec, 20th Jan, 10th Feb, 2nd Mar, 16th Mar

Monday Planet Earth Day	Tuesday World Food Day Great Britain	Wednesday Originals Day	Thursday Street Food Day	Friday Friday Favourites
Macaroni Cheese	Chicken Sausages with Mashed Potato and Onion Gravy	Roast Chicken with Stuffing, Mashed Potatoes, & Pan Gravy	Diced Beef Joloff Rice	Baked Fish with Oven Baked Chips
5 Bean Mild Chilli non Carne with Rice	Vegan Sausages with Mashed Potatoes and Gravy	Cheese and Potato Pie	Sweet Potato and Lentil Dhal with Mini Naan	Cheese and Tomato Pinwheel with Oven Baked Chips
Jerk Chicken with Rice and Peas	Beef Meatball Sub	Chicken and Stuffing Slice	Chicken Naandoori	Curry Chips Pot
Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo	Jacket Potato with Baked Beans, Cheese, or Tuna Mayo
Broccoli Cauliflower	Sag Aloo Green Beans	Roasted Root Vegetables	Carrots Sweetcorn	Peas Baked Beans
Fruit Flapjack	Fruit Crumble with Custard	Tropical Fruit Sponge	Chocolate Shortbread	Berry Crumble Slice

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



Seafood with this mark comes from an MSC certified sustainable fishery.
MSC-C-52628