

LET'S BE
FOOD
SMART
FOR BODY AND BRAIN

Dear Parent / Carer

Alliance in Partnership (AiP) are delighted to be awarded the catering contract 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, Bristol, North Somerset 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 sandwich/baguette offer. A full copy of our menu is included on the reverse. All our menus meet and exceed all national nutritional standards.

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

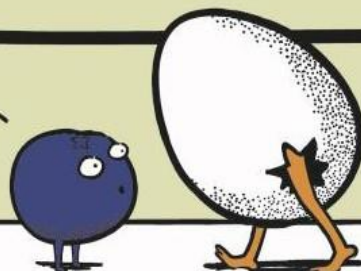
Yours sincerely

Cherieanne Hart – Business Director

Mobile: 07794 314405 Head Office: 0121 420 3030



uh oh



Providing fresh, local and seasonal ingredients, high welfare meats and sustainable fish.

WEEK 1 22nd Apr, 13th May, 3rd Jun, 24th Jun, 15th Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Pasta Bar with Veggie Bolognese, Nut Free Pesto or Cheese Sauce	Cottage Pie	Chicken Stir Fry with Noodles	Roast Beef with Roast Potatoes and Gravy	Fish and Chips
Summer Vegetable Savoury Rice (v)	Vegetable Lasagne (v)	Vegetable Stir Fry with Noodles (v)	Mixed Pepper Quiche with Roast Potatoes and Gravy (v)	Cheese and Tomato Pizza with Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Filled Baguettes— choice of Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Filled Baguettes— choice of Cheese, Sliced Ham or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Salmon Mayo
Broccoli Cauliflower	Carrots Peas	Sweetcorn Green Beans	Carrots Curly Kale	Peas and Sweetcorn Baked Beans
Strawberry Mousse	St Clements Sponge	Fruit Jelly & Cream	Golden Fruity Crispy Bar	Chocolate and Apple Sponge with Chocolate Sauce

WEEK 3 6th May, 17th Jun, 8th Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese	Beef Burger with Crispy Potatoes	Beef Lasagne	Roast Turkey with Roast Potatoes and Gravy	Fish and Chips
French Bread Cheese and Tomato Pizza with Coleslaw (v)	Veggie Burger with Crispy Potatoes (v)	Hummus and Roasted Vegetable Flatbread with Rice (v)	Vegan Sausages with Roast Potatoes and Gravy (v)	Veggie Nuggets with Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Filled Baguettes— choice of Sliced Chicken, Egg Mayo or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Filled Baguettes— choice of Ham, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Carrots Broccoli	Green Beans Sweetcorn	Roasted Peppers Peas	Carrots Parsnips	Sweetcorn BBQ Baked Beans
Cheese & Crackers with Fruit	Fruit Cookie Basket	Fruit Crumble & Custard	Lemon Drizzle Cake	Chocolate & Orange Marble Cake with Custard

WEEK 2 29th Apr, 20th May, 10th Jun, 1st Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Pizza Bar with Wedges	Beef Bolognese with Pasta	Beef Sausage in a Bun with BBQ Baked Beans	Roast Chicken with Mashed Potatoes and Gravy	Fish and Chips
Sweet Potato Samosa with Wedges (v)	Spanish Frittata (v)	Veggie Goujon Wrap with BBQ Baked Beans (v)	Roasted Vegetable Pasta Bake (v)	Falafel and Hummus with Chips (v)
Filled Baguettes— choice of Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Filled Baguettes— choice of Egg Mayo or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Filled Baguettes— choice of Sliced Ham, Cheese or Tuna Mayo
Sweetcorn Green Beans	Broccoli Carrots	Sweetcorn Peas	Carrots Cabbage	Peas Baked Beans
Fruit Flapjack	Chocolate & Beetroot Cake with Custard	Fruit Jelly	Peaches & Ice Cream	Victoria Sponge

(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.

Allergens

A gluten free and dairy free menu is available on request, please email allergens@ainp.co.uk please detail on the email, the name of the school your child will be attending. You will then be sent the Gluten or Dairy free menu for that school, you have to complete the menu choice and return to allergens@ainp.co.uk - should no menu be returned your child will not receive an allergy free menu. If your child has multiple allergies, please email allergens@ainp.co.uk and we will talk directly to you.

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.