



Dear Parent / Carer

Alliance in Partnership are very proud to be the chosen caterer for Ambrook Primary 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.

Alliance in Partnership specialises in education catering and have a vast amount of experience in this sector.

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

We operate menus on a 3 weekly cycle which includes a main and vegetarian course. All our menus meet and exceed all national nutritional standards.

Amy Teichman, our Quality & Nutrition Manager, is available should you wish to talk to her directly about your child's dietary needs. Should your child have any dietary or allergy requirements you will need to fill out a dietary requirement form or a carbohydrate count form and Amy will work with you to ensure menus are suitable for your child.

If your child has a special dietary requirement i.e. allergy or diabetes etc, allergen request forms and carbohydrate count forms will also available from the school office and on the website.

We understand it is important for your child to have a healthy lifestyle. Also we acknowledge that the dining experience is a social skill that your child has already developed, we want to build on that, making eating fun and exciting.

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

Yours sincerely

Louise Parkins
Senior Operations Manager
Mobile No: 07817 701206



WEEK 1 - 17th Apr, 8th May, 29th May, 19th Jun, 10th Jul, 4th Sep, 25th Sep, 16th Oct

| Monday | Tuesday | Wednesday | Thursday | Friday |
|---|---------------------------------------|---|--------------------------------|---|
| Veggie Wholemeal Pizza (v) | Mild Chilli con Carne with Brown Rice | Braised Tuscan Chicken with New Potatoes | Chicken Sausage Pasta Bake | Fish Fingers and Chips |
| Chickpea and Spinach Curry with Rice (v) | Lentil Cottage Pie (v) | Cheese and Potato Pasty (v) | BBQ Vegan Meatball Wrap (v) | Veggie Nuggets and Chips (v) |
| Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw | Pasta with Lentil Tomato Sauce | Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw | Pasta with Lentil Tomato Sauce | Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw |
| Hot Seasonal Vegetables | | | | |
| Lemon Drizzle Cake | Fruit Jelly | Mousse | Vegan Ginger Cake | Fruit Turnover |
| Fruit/Yoghurt | Fruit/Yoghurt | Fruit/Yoghurt | Fruit/Yoghurt | Fruit/Yoghurt |

WEEK 3 - 1st May, 22nd May, 12th Jun, 3rd Jul, 24th Jul, 18th Sep, 9th Oct

| Monday | Tuesday | Wednesday | Thursday | Friday |
|---|-----------------------------------|---|---|---|
| Cheese and Bean Slice with Wedges (v) | Chicken, Leek and Sweetcorn Pasta | Beef Meatball and Tomato Bake with New Potatoes | BBQ Chicken with Rice | Fish Fingers and Chips |
| Roasted Tomato and Basil Pasta (v) | Veggie Biryani (v) | Vegan Sausage with New Potatoes and Gravy (v) | Broccoli and Cauliflower Cheese Rice Bake (v) | Samosa and Chips (v) |
| Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw | Pasta with Lentil Tomato Sauce | Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw | Pasta with Lentil Tomato Sauce | Jacket Potato with Baked Beans, Cheese, Salmon Mayo or Coleslaw |
| Hot Seasonal Vegetables | | | | |
| Fruit Shortbread | Iced Carrot Cake | Jelly | Vegan Summer Loaf | Fruit Cheesecake |
| Fruit/Yoghurt | Fruit/Yoghurt | Fruit/Yoghurt | Fruit/Yoghurt | Fruit/Yoghurt |

WEEK 2 - 24th Apr, 15th May, 5th Jun, 26th Jun, 17th Jul, 11th Sep, 2nd Oct, 23rd Oct

| Monday | Tuesday | Wednesday | Thursday | Friday |
|---|--------------------------------------|---|--|---|
| Macaroni Cheese (v) | Butter Chicken Curry with Brown Rice | Roast Chicken with Roast Potatoes and Gravy | Beef Bolognese with Pasta | Chicken Sausage and Chips |
| Sweet Potato and Bean Chilli with Jacket Wedges (v) | Veggie Enchilada (v) | Vegan Sausage with Roast Potatoes and Gravy (v) | Roasted Vegetable and Mozzarella Tray Bake with Rice (v) | Onion Bhaji with Chutney and Chips (v) |
| Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw | Pasta with Lentil Tomato Sauce | Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw | Pasta with Lentil Tomato Sauce | Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw |
| Hot Seasonal Vegetables | | | | |
| Summer Cake | Fruit Jelly | Fruit Flapjack | Vegan Chocolate Kale Brownie | Fruit Mousse |
| Fruit/Yoghurt | Fruit/Yoghurt | Fruit/Yoghurt | Fruit/Yoghurt | 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.