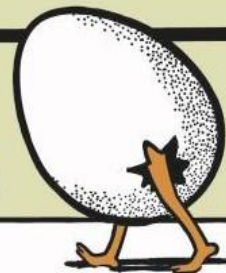


Welcome to
Ursuline Preparatory
School
catering service
supplied by Alliance in
Partnership



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Dear Parent / Carer

Alliance in Partnership (AiP) are delighted to be the caterer at your school.

We provide nutritious healthy meals for the pupils 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.

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. A copy of an example menu overleaf. Please note that due to the current Coronavirus COVID-19 pandemic this menu may change due to minimised staffing / social distancing measures that may still be in place.

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 pasta option. All our menus meet and exceed all national nutritional standards.

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

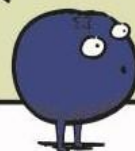
Juan Medina - **Operations Manager**

Mobile: 07539332122

Email: juan.medina@ainp.co.uk



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Example menus only – 3 week rotation

WEEK 1					
Monday	Tuesday	Wednesday	Thursday	Friday	
Pizza Bar A Selection of Homemade Veggie Pizza on a Wholemeal Base (v)	Beef Meatballs in Tomato Sauce with Pasta	Cornish Pasty Slice with New Potatoes	Sweet and Sour Chicken with Rice	Fish and Chips	
Chickpea and Spinach Biryani (v)	Halal Beef Meatballs in Tomato Sauce with Pasta	Halal Cornish Pasty Slice with New Potatoes	Halal Sweet and Sour Chicken with Rice	1/2 Hot Cheese Baguette with Chips (v)	
Pasta with Tomato Sauce and Cheese	Vegan Meatballs in Tomato Sauce with Pasta (v)	Vegetable Samosa with Rice (v)	Spring Vegetable Lasagne (v)	Pasta with Beef Bolognese and Cheese	
Sweetcorn Green Beans	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Peas Baked Beans	
Peach Sponge	Mixed Vegetables	Carrots Cauliflower	Broccoli Spring Cabbage	Ice Cream and Fresh Fruit	
	Jelly with Fresh Oranges	Raspberry Shortbread	Chocolate Berry Cake with Custard		

WEEK 3					
Monday	Tuesday	Wednesday	Thursday	Friday	
Macaroni Cheese (v)	Beef Sausage with Mashed Potatoes and Gravy	Roast Chicken with Roast Potatoes and Gravy	Beef Bolognese with Pasta	Fish and Chips	
Savoury Vegetable Rice (v)	Halal Beef Sausage with Mashed Potatoes and Gravy	Halal Roast Chicken with Roast Potatoes and Gravy	Halal Beef Bolognese with Pasta	Cheese and Tomato Quesadilla with Chips (v)	
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Vegan Sausage with Mashed Potatoes and Gravy (v)	Spring Vegetable Parcel with Roast Potatoes and Gravy (v)	Vegetable Chilli Nachos with Rice (v)	Jacket Potato with Baked Beans, Cheese or Salmon Mayo	
Broccoli Carrots	Pasta with Tomato Sauce and Cheese	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Peas Baked Beans	
Fruit Flapjack	Mixed Vegetables	Carrots Spring Cabbage	Sweetcorn Green Beans	Ice Cream and Fresh Fruit	
	Jelly	Lemon Drizzle Cake	Ruby Chocolate Brownie		

WEEK 2					
Monday	Tuesday	Wednesday	Thursday	Friday	
Roasted Tomato and Pesto Pasta (v)	Beef Burger with Potato Wedges	Mild Chilli con Carne with Rice and Nachos	Chicken Korma with Rice	Fish and Chips	
Cheese and Tomato Pizza on a Wholemeal Base (v)	Halal Beef Burger with Potato Wedges	Halal Mild Chilli con Carne with Rice and Nachos	Halal Chicken Korma with Rice	Green Goddess Veggie Muffin with Chips (v)	
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Veggie Burger with Potato Wedges (v)	Sweet Potato Dahl with Naan Bread (v)	Broccoli and Cauliflower Cheese with New Potatoes (v)	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	
Carrots Peas	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta with Tomato Sauce and Cheese	Peas Baked Beans	
Iced Carrot Cake	Broccoli Cauliflower	Carrots Cabbage	Farmhouse Mixed Vegetables	Ice Cream and Fresh Fruit	
	Jelly and Fresh Fruit	Chocolate Crispy Cake	St Clements Cake		

(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@aimp.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@aimp.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@aimp.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.

We are delighted to be the catering company that provide the meals at your school.

Alliance in Partnership specialise in Education Catering and have been based in the Midlands since 1998.

We will be offering a wide selection of homemade food for lunch ensuring the food is of a very high standard to ensure all students and staff enjoy the food and service and it meets government guidelines. All meals include fresh vegetables, daily salad bar, homemade breads, fresh fruit and yoghurt.

We will offer theme days as the year progresses along with a few Show Case Chef Events.

Allergen information is available from your Catering Manager on request or via our Nutritionist Amy Teichman for complex allergies.



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